美味しんぼ

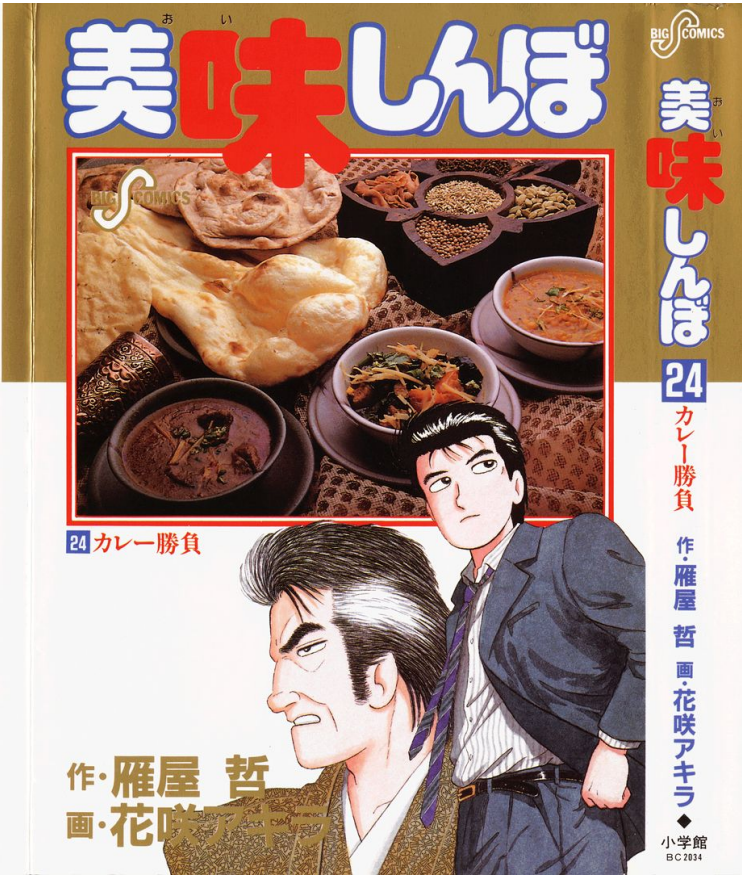
24

雁屋 哲・花咲アキラ

■スピリッツコミックス好評発売中！■

美味しんぼ（雁屋哲・花咲アキラ）…1～24集
なぜか笑介（聖日出夫）……1～23集
F〈エフ〉（六田登）……1～16集
妻をめとらば（柳沢きみお）……1～13集
YAWARA！（浦沢直樹）……1～13集
マドンナ（くじらいいくこ）……1～12集
ツルモク独身寮（窪之内英策）……1～7集
神の左手悪魔の右手（楳図かずお）…1～6集
男樹（本宮ひろ志）……1～6集
ジパング少年（いわしげ孝）……1～5集
出直しといで！（一色まこと）……1～4集
あさってDANCE（山本直樹）……1～3集
以蔵のキモチ（佐藤宏之）……1～2集

装丁／海野一雄　カバー・フォト／菊地和男



美味しんぼ

BIG COMICS

24 カレー勝負

作・雁屋 哲
画・花咲アキラ

小学館
BC2034

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美味しんぼ 24

カレー勝負

作・雁屋哲　画・花咲アキラ

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雁屋　哲　花咲アキラ　著作集

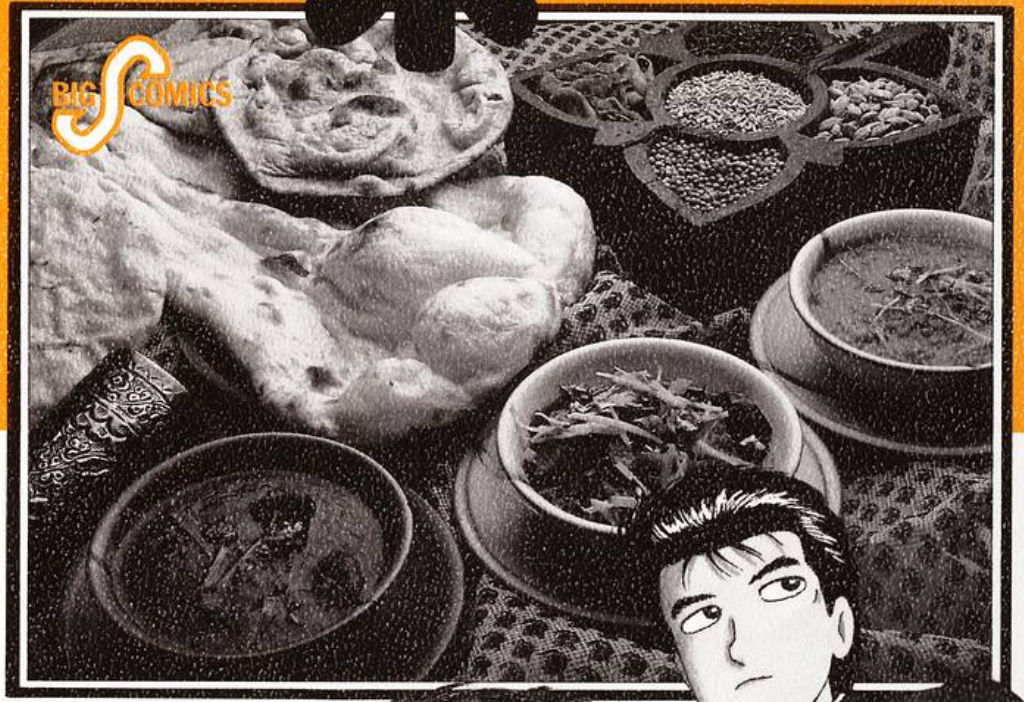
■ ビッグコミックス

美味しんぼ……Ⅰ～24集発売中

■スピリッツコミックス好評発売中／■

めぞん一刻（高橋留美子）……全15巻
冒険してもいい頃（みやすのんき）……全11巻
傷追い人（小池一夫・池上遼一）……全11巻
Cryingフリーマン（小池一夫・池上遼一）……全９巻
赤い鳩〈アビル〉（小池一夫・池上遼一）……全６巻
二匹のブル（瀬叩龍・岩重孝）……全10巻
わたしは真悟（楳図かずお）……全10巻
瑠璃色ゼネレーション（柳沢きみお）…全７巻
キスより簡単（石坂啓）……全６巻
夢みるトマト（石坂啓）……全６巻
アレルギー戦士（石坂啓）……全１巻
極めてかもしだ（山本直樹）……全６巻
はっぱ64（山本直樹）……全３巻
スローニン（吉田聡）……全４巻
ブルー・ジーン（くじらいいく子）……全３巻
僚平㊙事情（六田登）……全２巻
かぼちゃ白書（六田登）……全１巻
1½いっかにぶんのいち（むつ利之）…全２巻
ガルルル（むつ利之）……全２巻
表萬家裏萬家（澤井健）……全２巻
あどりぶシネ倶楽部（細野不二彦）……全１巻
うにばーしてぃBOYS（細野不二彦）全１巻
座・スターダスト（国友やすゆき）…全１巻
美紅・舞子（西村しのぶ）……全１巻
胡桃（佐藤宏之）……全１巻

美味(おい)しんぼ



24 カレー勝負

作・雁屋 哲
画・花咲アキラ

24 カレー勝負

■マトンカレー、ベジタブルカレー、ダールカレー等、カレー各種。裏表紙は、インド産の香辛料各種、中央がガランマサラ。調理／インドレストラン「マンダラ」TEL.03(265)0498

美味(おい)しんぼ

美味しんぼ

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第2話　カレー勝負②……27
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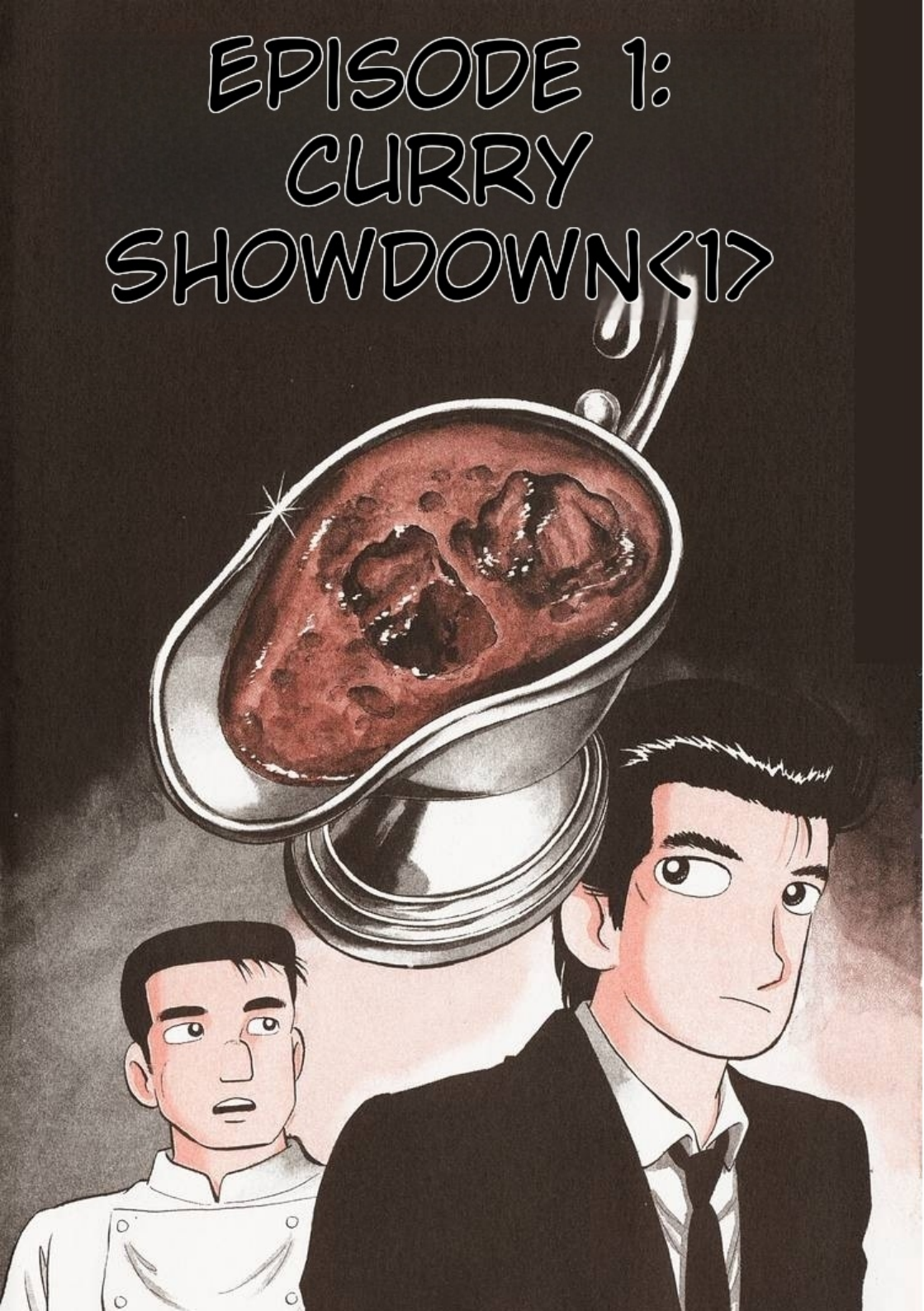
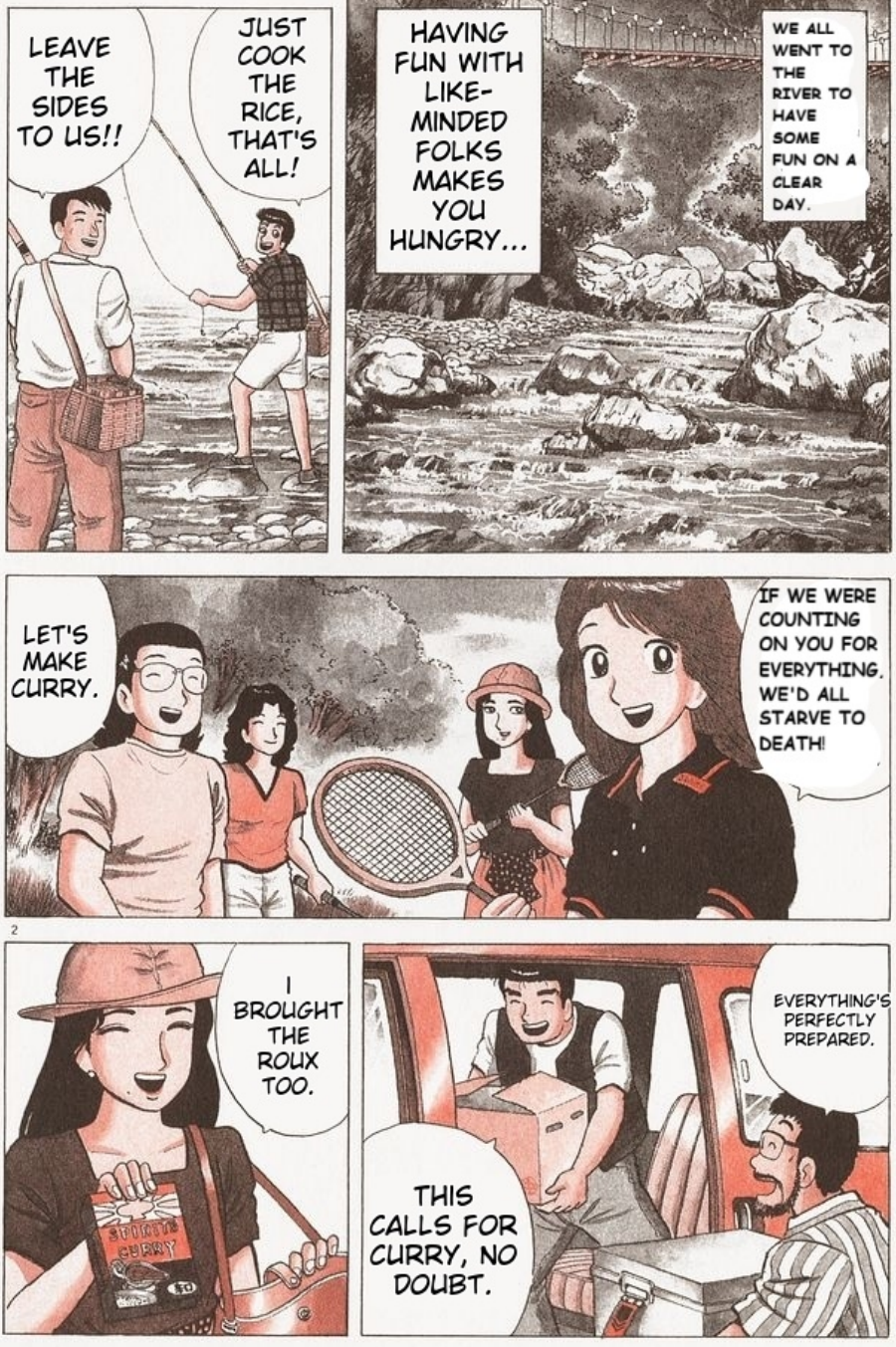
第9話　カレー勝負⑨…181

EPISODE 1: CURRY SHOWDOWN <1>

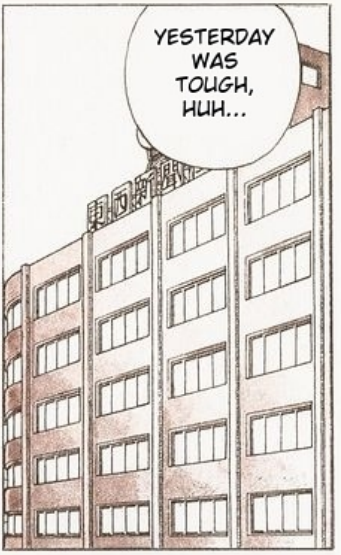



LEAVE THE SIDES TO US!!
JUST COOK THE RICE, THAT'S ALL!
HAVING FUN WITH LIKE-MINDED FOLKS MAKES YOU HUNGRY...
WE ALL WENT TO THE RIVER TO HAVE SOME FUN ON A CLEAR DAY.
LET'S MAKE CURRY.
IF WE WERE COUNTING ON YOU FOR EVERYTHING, WE'D ALL STARVE TO DEATH!
2
I BROUGHT THE ROUX TOO.
EVERYTHING'S PERFECTLY PREPARED.
THIS CALLS FOR CURRY, NO DOUBT.

DELICIOUS IN MODERATION 24

YOU DON'T NEED TO GO TO ALL THAT TROUBLE; THE STORE-BOUGHT ROUX IS PLENTY DELICIOUS!
NO WAY!! IF YOU STIR-FRY IT, THE AROMA WILL JUST FLY AWAY!
YOU'RE NOT STIR-FRYING THE CURRY POWDER? THEN IT WON'T HAVE ENOUGH NUTTY FLAVOR.
WHAT ARE YOU SAYING! CURRY WITHOUT POTATOES IS THE WORST!
UGH! IF YOU PUT POTATOES IN, IT'LL END UP WITH A BLAND TASTE!
I DON'T CARE, AS LONG AS IT HAS POTATOES IN IT.
IF YOU FRY THE FLOUR WELL, IT WON'T GET ALL STARCHY AND THICK LIKE PASTE.
4
IS THE CURRY READY?
OH MAN, SORRY, I DIDN'T CATCH ANYTHING AT ALL.

DELICIOUS IN MODERATION 24



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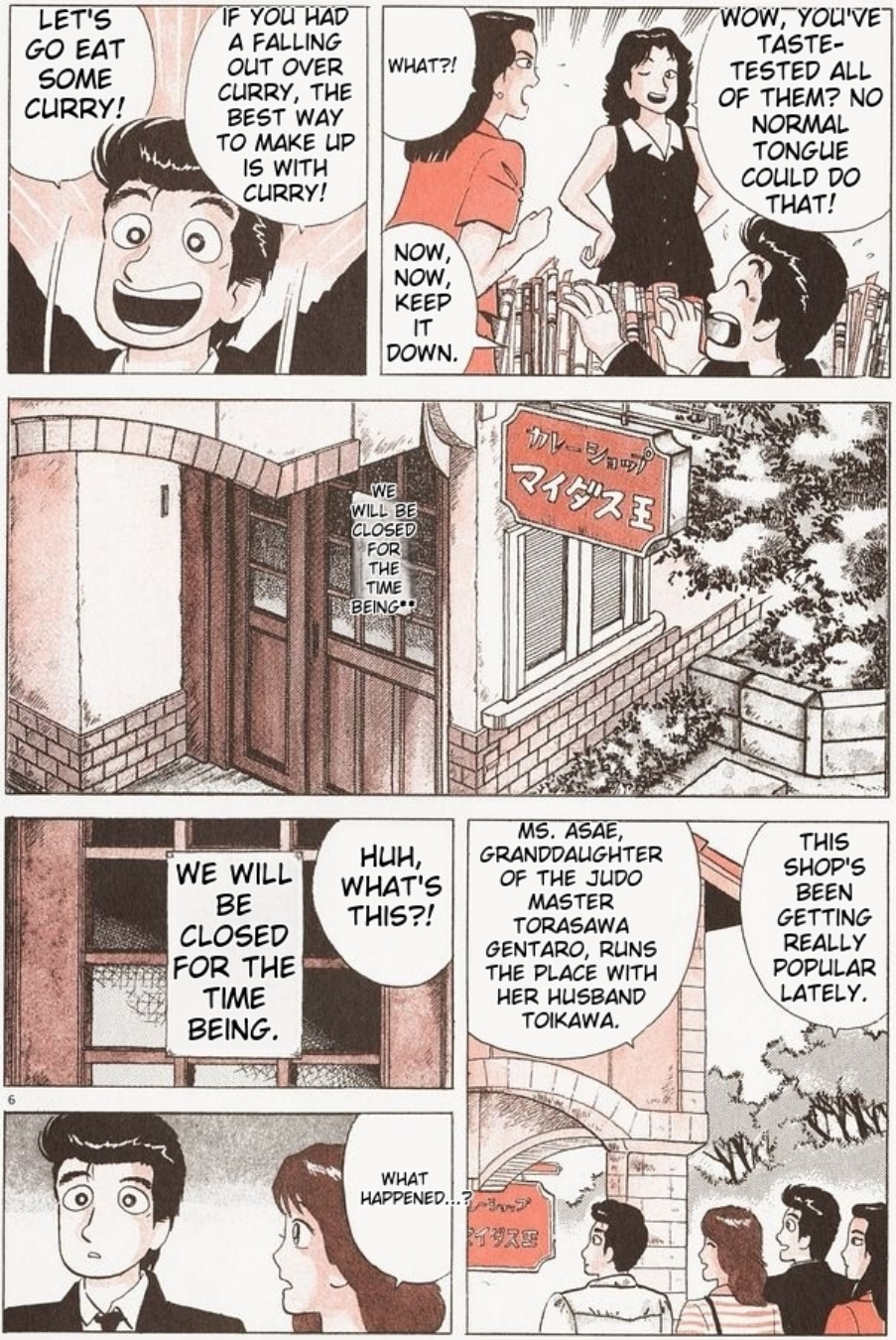
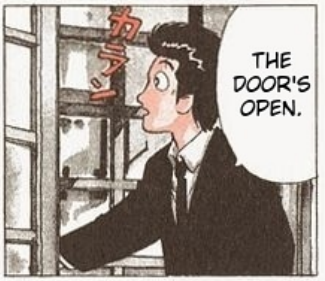
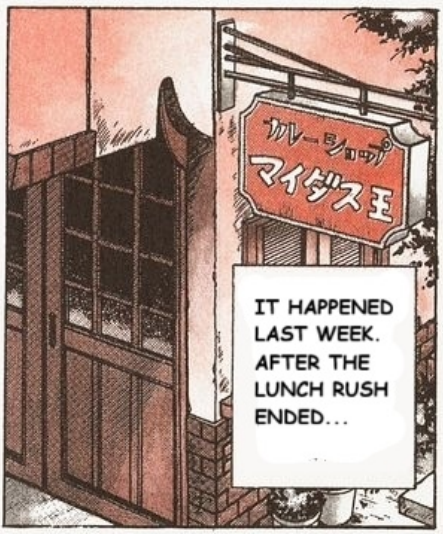

LET'S GO EAT SOME CURRY!
IF YOU HAD A FALLING OUT OVER CURRY, THE BEST WAY TO MAKE UP IS WITH CURRY!
WHAT?!
NOW, NOW, KEEP IT DOWN.
WOW, YOU'VE TASTE-TESTED ALL OF THEM? NO NORMAL TONGUE COULD DO THAT!
カレーショップ マイダス王
WE WILL BE CLOSED FOR THE TIME BEING••
HUH, WHAT'S THIS?!
WE WILL BE CLOSED FOR THE TIME BEING.
6
WHAT HAPPENED...?
MS. ASAE, GRANDDAUGHTER OF THE JUDO MASTER TORASAWA GENTARO, RUNS THE PLACE WITH HER HUSBAND TOIKAWA.
THIS SHOP'S BEEN GETTING REALLY POPULAR LATELY.

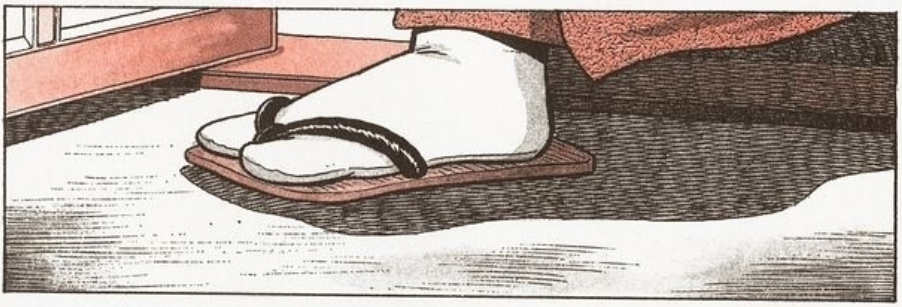
DELICIOUS IN MODERATION 24



7

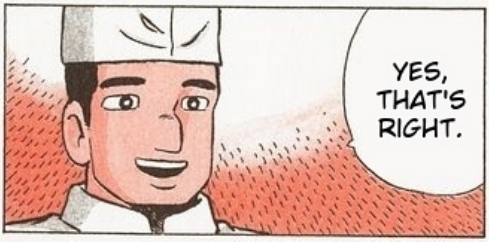
A CUSTOMER CAME IN....


カレーショップ
マイダス王
IT HAPPENED LAST WEEK. AFTER THE LUNCH RUSH ENDED...



SHOPKEEPER.... THIS IS A CURRY SPECIALTY SHOP, ISN'T IT.

WELCOME.
WELL, PLEASE, HAVE A SEAT.

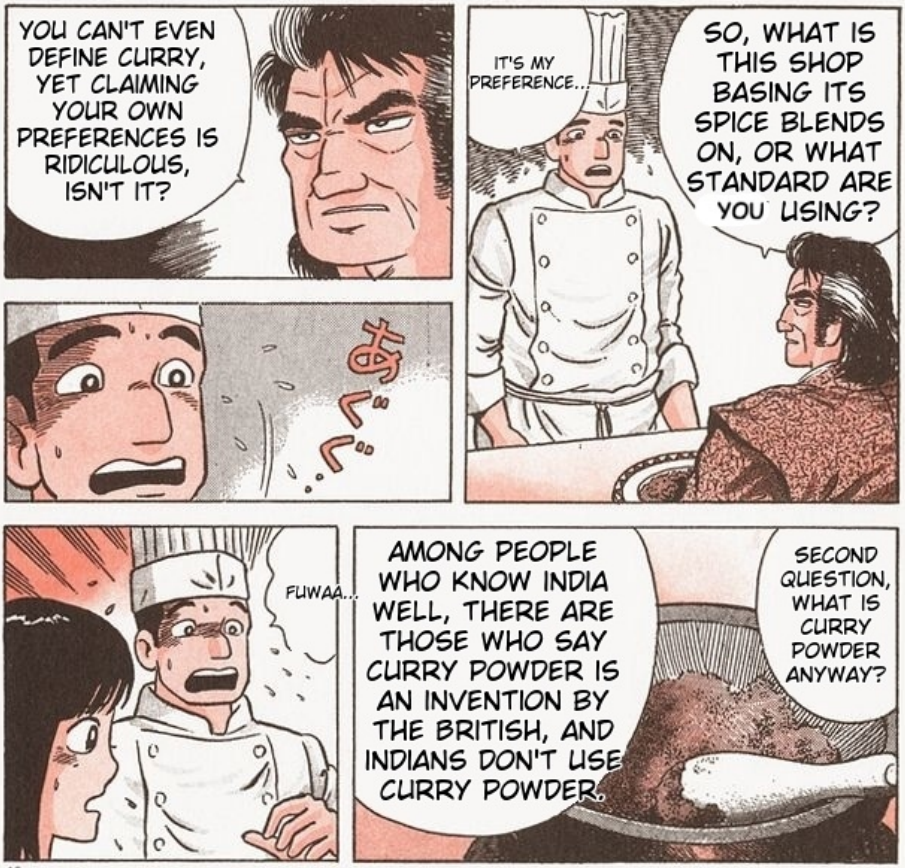

YES, THAT'S RIGHT.

8

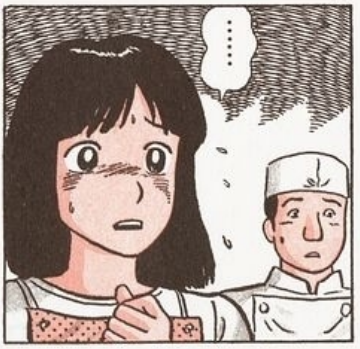
DELICIOUS IN MODERATION 24

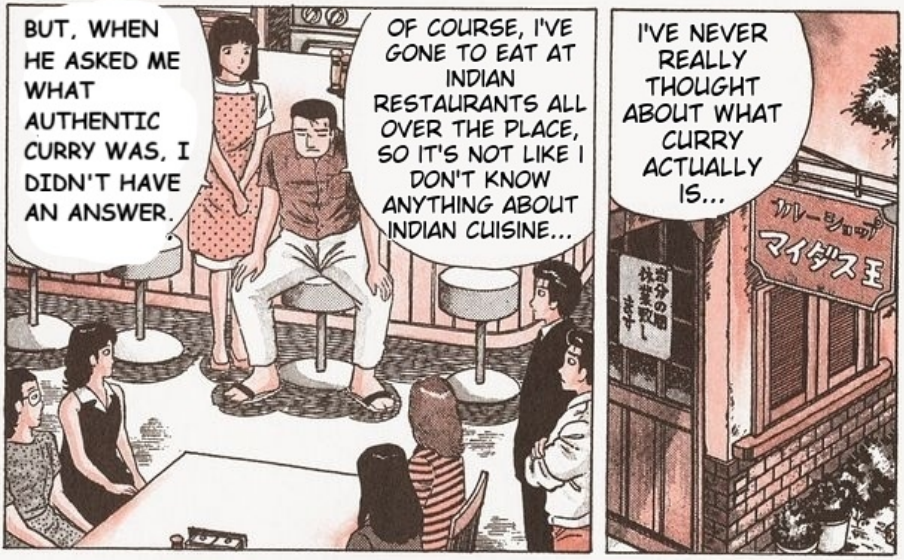
OF COURSE, SIR. IT'S MY VERY OWN RECIPE.
IS THIS REAL CURRY?
SHOPKEEPER, LET ME ASK YOU SOMETHING....
THE SPICE BLENDING IS SOMETHING I'VE RESEARCHED FOR YEARS.
WELL, SIR, OUR CURRY POWDER IS MADE BY ME, PERSONALLY.
WHAT IS REAL CURRY, ANYWAY?
THEN TELL ME,
EH?!
DO THEY USE CURRY POWDER IN INDIA TOO?
OR ELSEWHERE?
WHAT IS CURRY POWDER IN THE FIRST PLACE?
HMM, CURRY POWDER, HUH....

SINCE YOU CLAIM THIS SHOP'S CURRY IS THE REAL THING, LET'S HEAR YOUR ANSWER.
FIRST OFF, WHAT IS CURRY?
WHA... WHAT?!?
WHAT'S THE DECISIVE SPICE WITHOUT WHICH IT CAN'T BE CALLED CURRY?
YOU SAID YOU'D COMPOUND SPICES, BUT
UMM... WELL...
WHAT'S THE DEFINITION OF CURRY? WHAT EXACTLY IS NEEDED TO CALL SOMETHING CURRY?
IF IT'S SPICY, IS THAT ALL IT TAKES TO BE CURRY? IF IT'S YELLOW IN COLOR, IS IT CURRY?
TH-THE DEFINITION OF CURRY?!


YOU CAN'T EVEN DEFINE CURRY, YET CLAIMING YOUR OWN PREFERENCES IS RIDICULOUS, ISN'T IT?
IT'S MY PREFERENCE...
SO, WHAT IS THIS SHOP BASING ITS SPICE BLENDS ON, OR WHAT STANDARD ARE YOU USING?
あべべべ
FUWAA...
AMONG PEOPLE WHO KNOW INDIA WELL, THERE ARE THOSE WHO SAY CURRY POWDER IS AN INVENTION BY THE BRITISH, AND INDIANS DON'T USE CURRY POWDER.
SECOND QUESTION, WHAT IS CURRY POWDER ANYWAY?
12
SO, IS THAT NOT THE PROPER WAY TO EAT IT?
INDIA HAS MANY TYPES OF BREAD LIKE CHAPATI AND NAAN.
IS IT RIGHT TO EAT CURRY WITH RICE LIKE THIS?
AND ANOTHER QUESTION!

DELICIOUS IN MODERATION 24



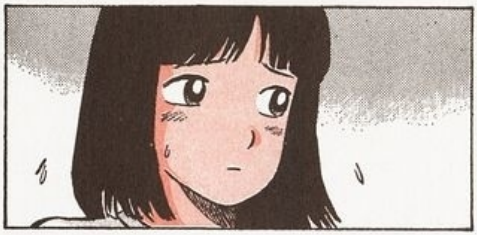

BUT, WHEN HE ASKED ME WHAT AUTHENTIC CURRY WAS, I DIDN'T HAVE AN ANSWER.
OF COURSE, I'VE GONE TO EAT AT INDIAN RESTAURANTS ALL OVER THE PLACE, SO IT'S NOT LIKE I DON'T KNOW ANYTHING ABOUT INDIAN CUISINE...
I'VE NEVER REALLY THOUGHT ABOUT WHAT CURRY ACTUALLY IS...
カレーショップ
マイダス王

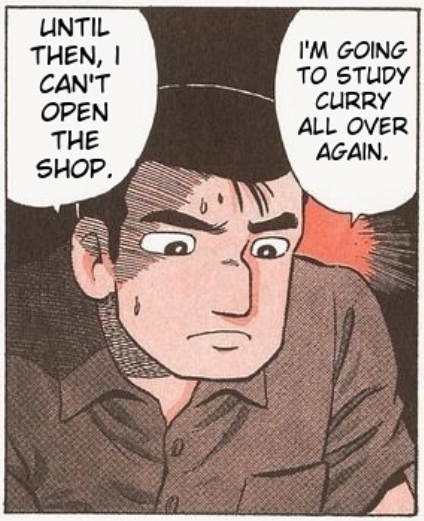
THE DEFINITION OF CURRY... WHAT IS CURRY... WHAT SHOULD CURRY BE EATEN WITH...
HMM...
I'VE ONLY EVER THOUGHT ABOUT THINGS WITHIN THE SCOPE OF THE CURRY HOUSES THAT HAVE BEEN AROUND IN JAPAN SINCE LONG AGO...

14

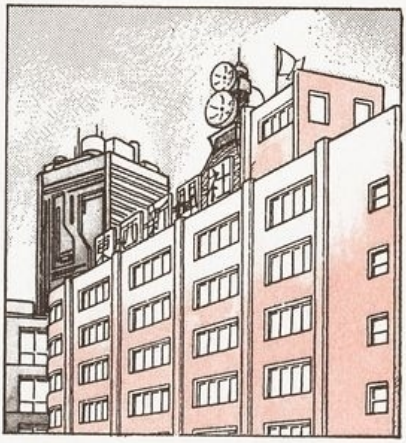
I DON'T KNOW THE ROOT OF CURRY...
I DON'T HAVE A FULL UNDER-STANDING OF THE PRODUCT THAT I SERVE TO PEOPLE...
ISN'T IT IRRELEVANT, SOMETHING LIKE THAT.
THAT'S RIGHT, CURRY IS CURRY, AND THAT'S FINE, ISN'T IT.

DELICIOUS IN MODERATION 24




UNTIL THEN, I CAN'T OPEN THE SHOP.
I'M GOING TO STUDY CURRY ALL OVER AGAIN.

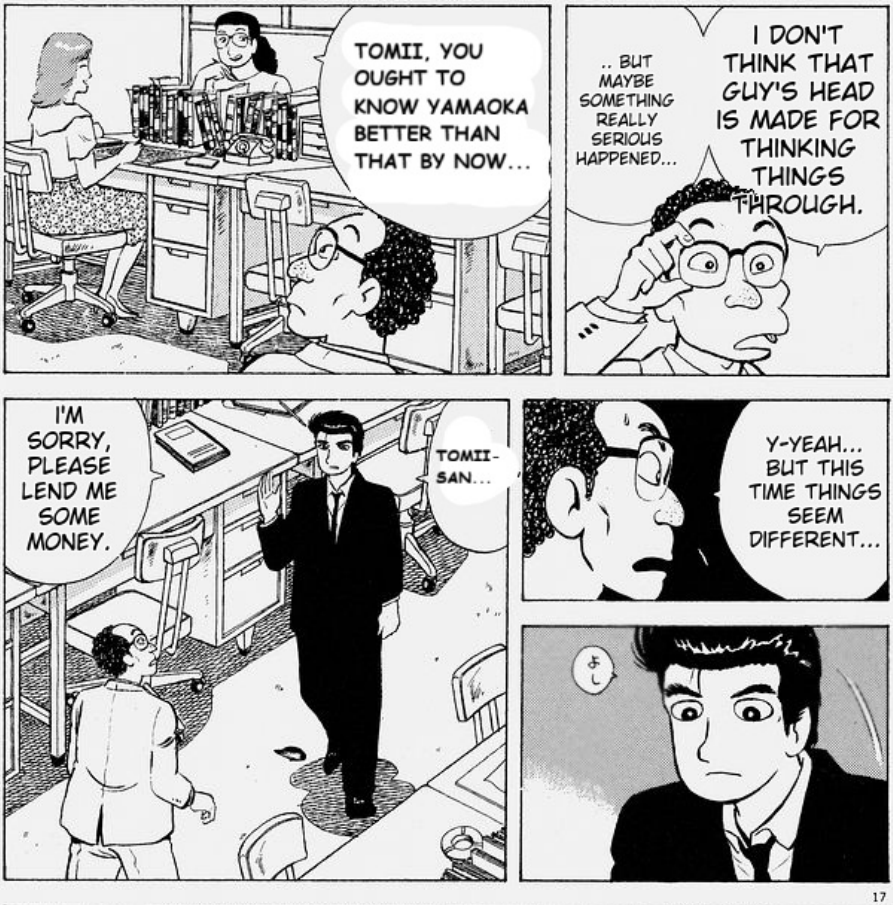
……

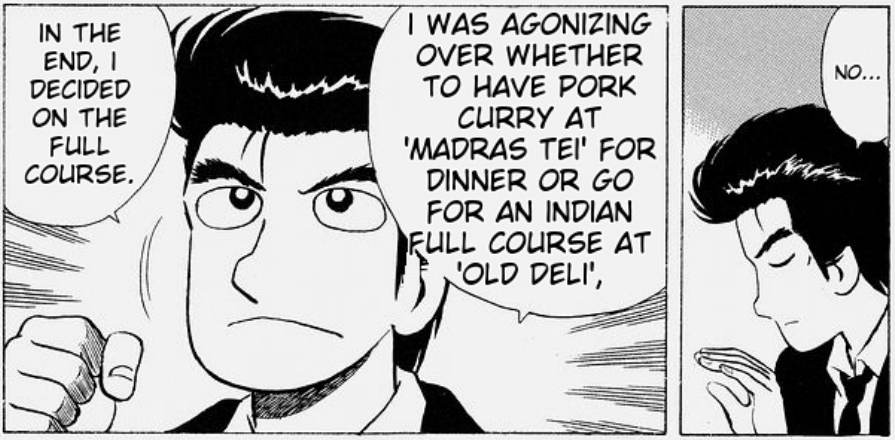


FOR SOME REASON, YOU'RE THINKING REALLY SERIOUSLY.
HUH, WHAT'S UP WITH YAMAOKA?

ギリ

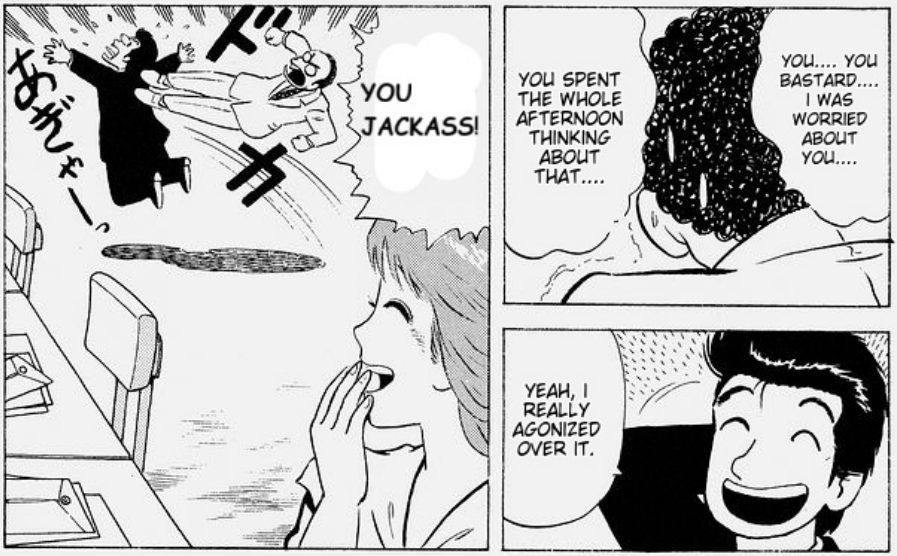
DELICIOUS IN MODERATION 24




IN THE END, I DECIDED ON THE FULL COURSE.
I WAS AGONIZING OVER WHETHER TO HAVE PORK CURRY AT 'MADRAS TEI' FOR DINNER OR GO FOR AN INDIAN FULL COURSE AT 'OLD DELI',
NO...

ピキ
THAT MEANS I'M A BIT SHORT ON CASH...

18


ドカ
なぎゃーっ
YOU JACKASS!
YOU SPENT THE WHOLE AFTERNOON THINKING ABOUT THAT....
YOU.... YOU BASTARD.... I WAS WORRIED ABOUT YOU....
YEAH, I REALLY AGONIZED OVER IT.

RESTAURANT
OLD DELHI

NISSAN
OHYAMA

SERIOUSLY, I WANT TO EAT SOME DELICIOUS CURRY.

ISN'T THIS RESTAURANT OKAY FOR THAT?

MY STOMACH'S TOTALLY SET ON CURRY NOW.
I WAS PLANNING TO EAT CURRY FOR LUNCH, BUT I COULDN'T, SO

19

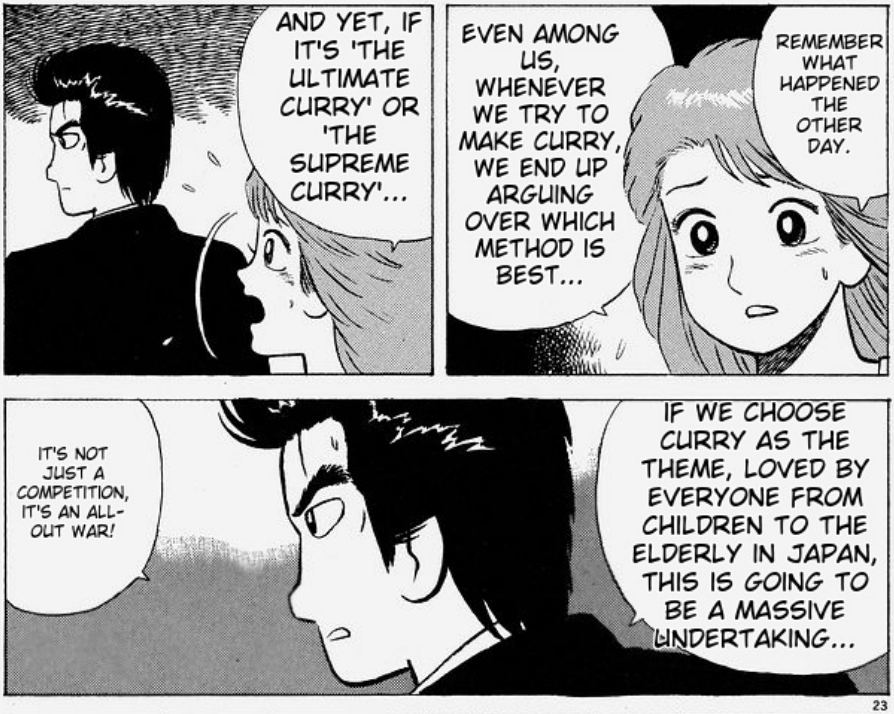
チャ
カ

AH!
ギョッ
20
HMPH, YOU GUYS AGAIN...
KAIBARA-SENSEI?

DELICIOUS IN MODERATION 24

UNDERSTOOD!
FINE BY ME!
HOW'S THAT?
ALRIGHT, WASH YOUR FACE WITH SUPER SPICY CURRY AND STRAIGHTEN OUT YOUR ATTITUDE BEFORE COMING AT ME!
22
...A CURRY SHOWDOWN, HUH...
SO, TOIKAWA'S CUSTOMER REALLY WAS KAIBARA YUZAN...
AUTHENTIC CURRY, REAL CURRY...
HE MUST'VE BEEN LOOKING FOR THE TASTE OF AUTHENTIC CURRY TO CHALLENGE YOU...

DELICIOUS IN MODERATION 24



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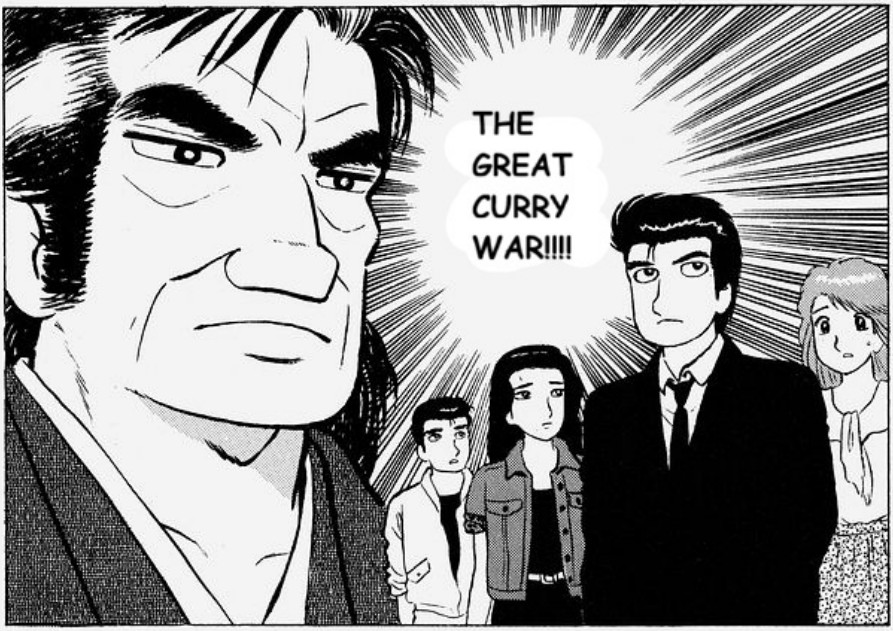
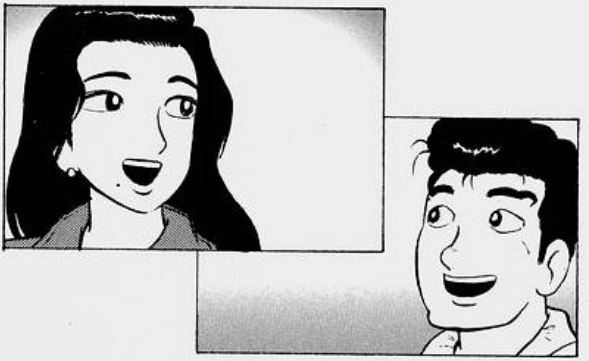
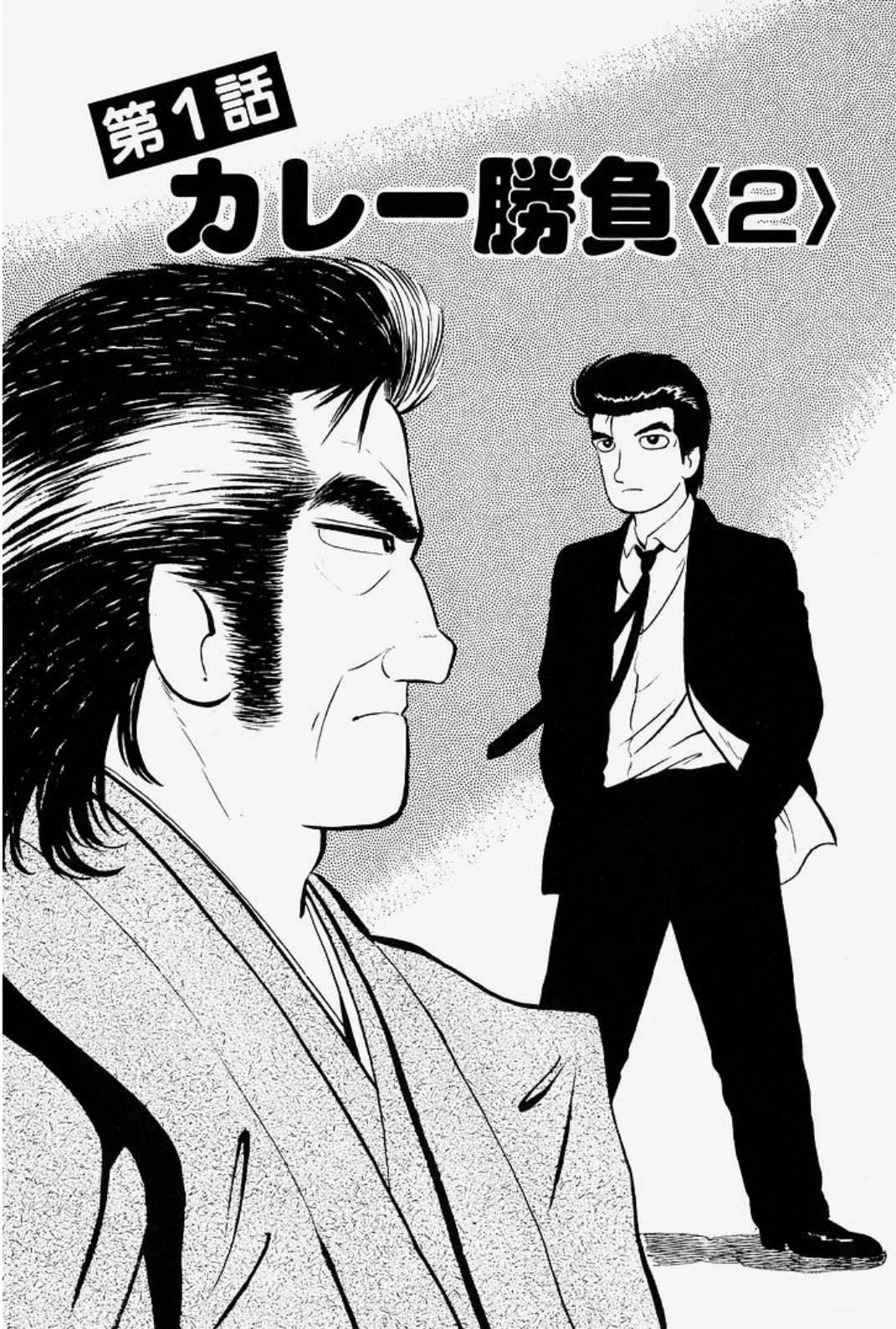
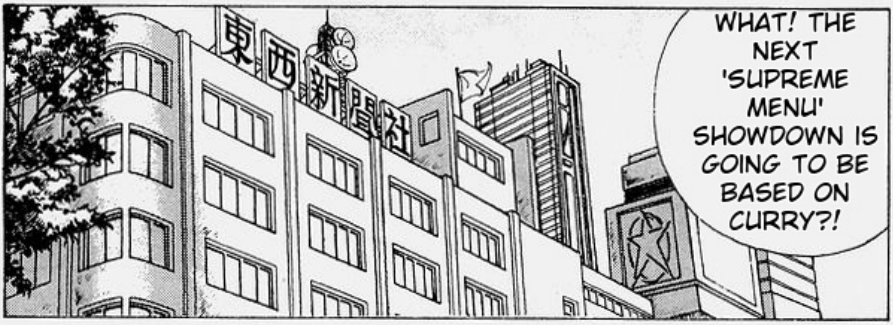




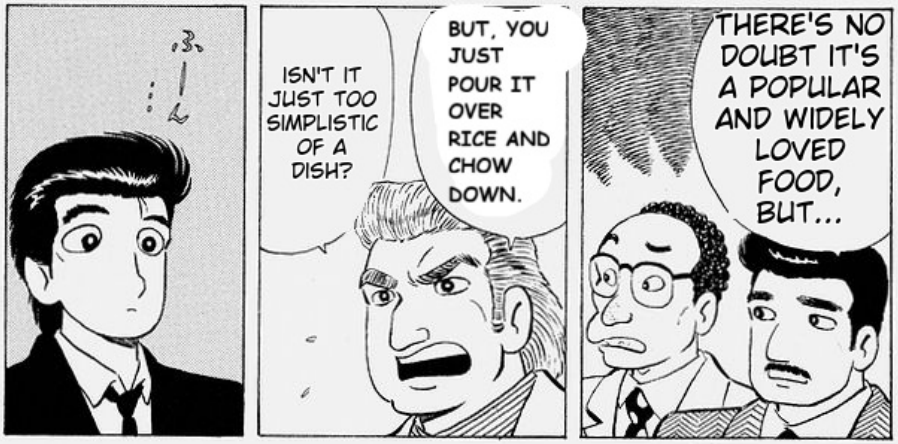
第1話
カレー勝負〈2〉



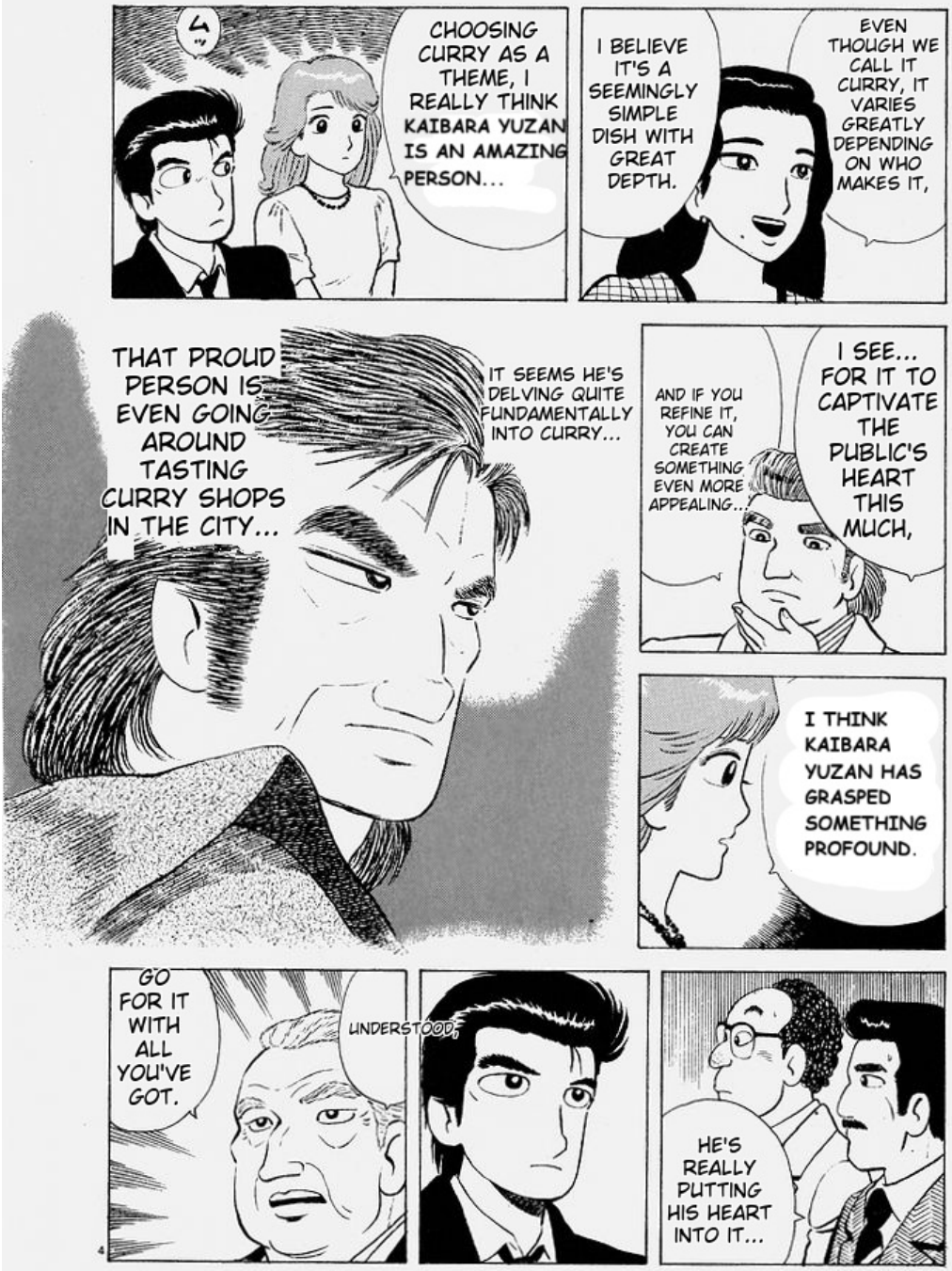

東西新聞社
WHAT! THE NEXT 'SUPREME MENU' SHOWDOWN IS GOING TO BE BASED ON CURRY?!

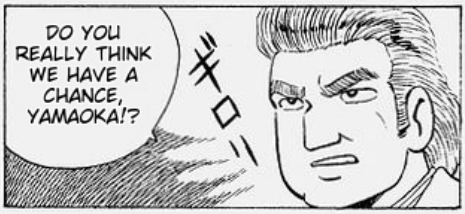
IS IT REALLY SOMETHING WORTHWHILE TO CONSIDER AS AN ULTIMATE OR SUPREME FOOD?
B-BUT CURRY, YOU KNOW,
YES.

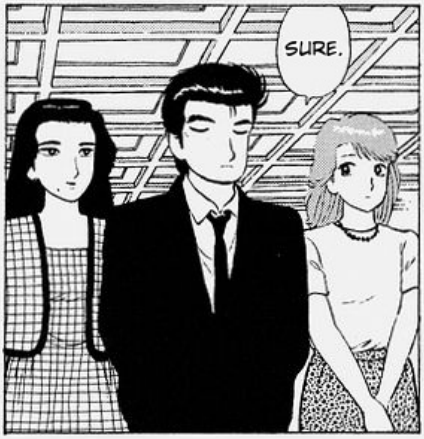
2


ふ…！
ISN'T IT JUST TOO SIMPLISTIC OF A DISH?
BUT, YOU JUST POUR IT OVER RICE AND CHOW DOWN.
THERE'S NO DOUBT IT'S A POPULAR AND WIDELY LOVED FOOD, BUT...

ISN'T THAT QUITE A COMPLIMENT?
SIMPLISTIC. MAINSTREAM. UNWORTHY OF HONOR.
WHAT?
I SEE, CURRY REALLY IS AN AMAZING DISH.
U...
IT'S ALMOST AS IF IT'S A FOOD THAT HAS EXISTED IN JAPAN SINCE ANCIENT TIMES.
THE FACT THAT IT'S CALLED SIMPLISTIC AND MAINSTREAM JUST SHOWS HOW DEEPLY IT HAS PERMEATED AMONG THE JAPANESE PEOPLE.
JUST THINK ABOUT IT, CURRY IS A FOOD WITH A RELATIVELY SHORT HISTORY IN JAPAN, HAVING BEEN INTRODUCED DURING THE MEIJI ERA.
YOU DON'T FIND FOODS LIKE THIS VERY OFTEN.
IT'S POPULAR AMONG EVERYONE, FROM CHILDREN TO THE ELDERLY, REGARDLESS OF GENDER, AND EVEN IF IT'S SEEN AS MAINSTREAM AND SIMPLISTIC, A LITTLE FLAIR CAN TURN IT INTO A FEAST.
HMM...
3
NOW THAT YOU MENTION IT...


CHOOSING CURRY AS A THEME, I REALLY THINK KAIBARA YUZAN IS AN AMAZING PERSON...
I BELIEVE IT'S A SEEMINGLY SIMPLE DISH WITH GREAT DEPTH.
EVEN THOUGH WE CALL IT CURRY, IT VARIES GREATLY DEPENDING ON WHO MAKES IT,
THAT PROUD PERSON IS EVEN GOING AROUND TASTING CURRY SHOPS IN THE CITY...
IT SEEMS HE'S DELVING QUITE FUNDAMENTALLY INTO CURRY...
I SEE... FOR IT TO CAPTIVATE THE PUBLIC'S HEART THIS MUCH,
AND IF YOU REFINE IT, YOU CAN CREATE SOMETHING EVEN MORE APPEALING...
I THINK KAIBARA YUZAN HAS GRASPED SOMETHING PROFOUND.
GO FOR IT WITH ALL YOU'VE GOT.
UNDERSTOOD.
HE'S REALLY PUTTING HIS HEART INTO IT...

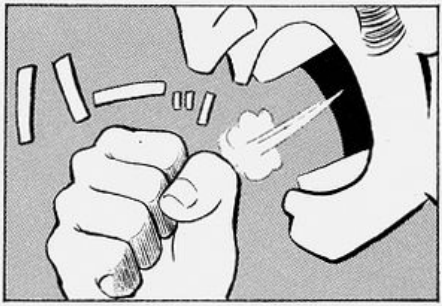

DO YOU REALLY THINK WE HAVE A CHANCE, YAMAOKA!?
ギロ


SURE.

WELL, IT DEPENDS ON HOW MUCH SUPPORT THE COMPANY GIVES US.

A DIFFERENT KIND OF 'GO BIG' WOULD BE A PROBLEM...
UH... YOU SEE... WHEN I SAY 'GO BIG,' I MEAN THE RESEARCH FUNDING SHOULD GO BIG...

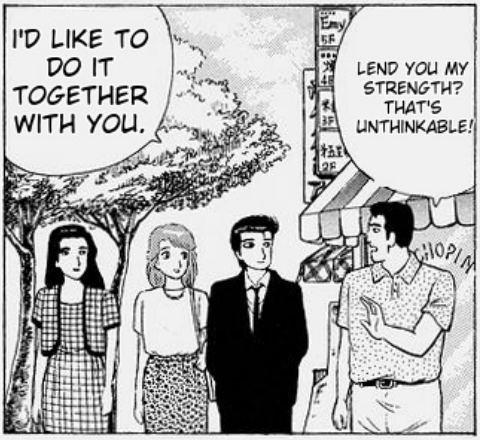
I SEE, 'GO BIG,' AND SO ON...
WE NEED THAT RESEARCH FUNDING TO GO BIG...



5

たはは。。

IF WE LOSE, I'M GOING TO JAM CURRY NOODLES DOWN YOUR THROAT!
LISTEN UP! THIS TIME, YOU ABSOLUTELY HAVE TO WIN!

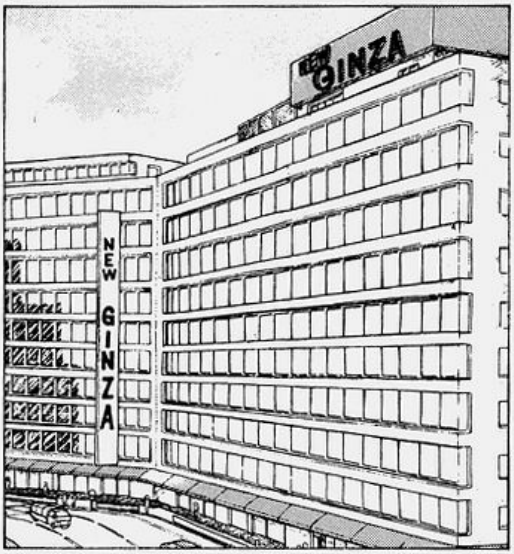

I'D LIKE TO DO IT TOGETHER WITH YOU.
LEND YOU MY STRENGTH? THAT'S UNTHINKABLE!

I SEE... TOIKAWA, ARE YOU SAYING YOU'LL LEND US YOUR STRENGTH?

IT WOULD BE REALLY HELPFUL TO GET HELP FROM A CURRY EXPERT.
YES. I NEED YOU FOR THIS.

YOU WANT ME TO TEACH YOU?

6


NEW GINZA
NEW GINZA

FIRST, LET'S GO TO THE DEPARTMENT STORE.
SO, WHAT'S FIRST?

HUH? A DEPARTMENT STORE...?

GOLD
CURRY
ビーフ
辛口

バナナ
パリッとみんな
カレー
チップス
ポテト

カレーラーメン

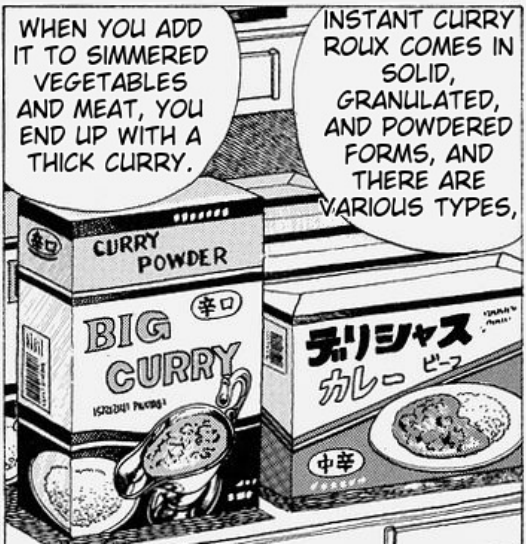
YOU CAN REALLY SEE HOW POPULAR CURRY IS AS A FOOD WITH THIS.

HOWEVER, WHAT I WANT TO FOCUS ON IS DEFINITELY CURRY POWDER AND INSTANT CURRY ROUX...

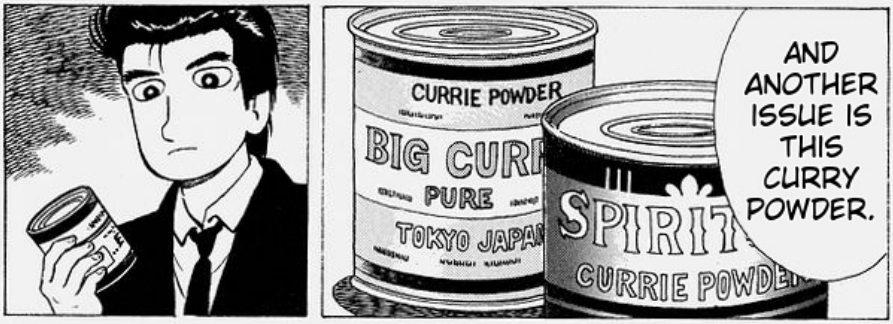
ISN'T IT AMAZING HOW MANY VARIETIES THERE ARE JUST FOR CURRY?!!

7

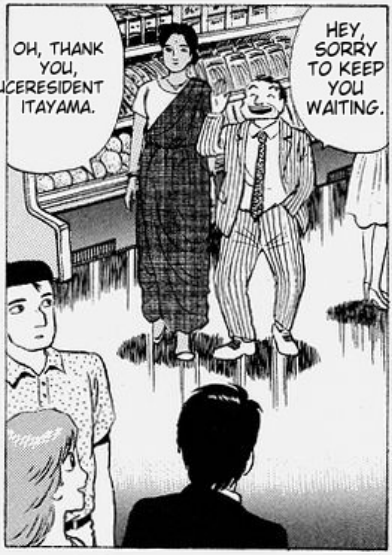
IT'S A GREAT INVENTION THAT JAPAN CAN BE PROUD OF TO THE WORLD!
ANYONE CAN MAKE A REASONABLY DELICIOUS CURRY, AND IT'S EASY AND CONVENIENT!


WHEN YOU ADD IT TO SIMMERED VEGETABLES AND MEAT, YOU END UP WITH A THICK CURRY.
INSTANT CURRY ROUX COMES IN SOLID, GRANULATED, AND POWDERED FORMS, AND THERE ARE VARIOUS TYPES,
CURRY POWDER
辛口
BIG CURRY
デリシャス
カレー
ビーフ
中辛

YOU NEED TO HAVE PLENTY OF BROTH, AND ALSO, TO PREVENT THE RICE FROM GETTING SOGGY, THE BROTH SHOULD BE THICKENED...
BECAUSE THE GOAL IS TO POUR IT OVER THE RICE.
IT'S CLEAR WHAT KIND OF CURRY IS MAINSTREAM IN JAPAN...
LOOKING AT THIS INSTANT CURRY ROUX,
THE ROUX?
THAT'S THE ROUX, WHICH IS THE CHARACTERISTIC OF JAPANESE CURRY.
MY RESTAURANT'S CURRY ALSO HAS A THICKENED ROUX.
AN EXTREME EXAMPLE OF THAT IS A CURRY THAT USES A LOT OF FLOUR AND ENDS UP BEING HEAVY.
HMM... SO THEY DON'T MAKE ROUX IN FOREIGN COUNTRIES?
8
THAT'S THE IMPORTANT ISSUE, YOU KNOW...
JAPANESE CURRY PUTS A LOT OF EFFORT INTO MAKING THE ROUX.
IF YOU DON'T USE INSTANT ROUX, YOU'LL BE FRYING FLOUR OR ONIONS, AND IT VARIES FROM PERSON TO PERSON, BUT


CURRIE POWDER
BIG CURR
PURE
TOKYO JAPA
SPIRIT
CURRIE POWDE
AND ANOTHER ISSUE IS THIS CURRY POWDER.

THIS IS MS. RENU ARORA, AN INDIAN CUISINE EXPERT.
LET ME INTRODUCE YOU.


OH, THANK YOU, PRESIDENT ITAYAMA.
HEY, SORRY TO KEEP YOU WAITING.

NICE TO MEET YOU.

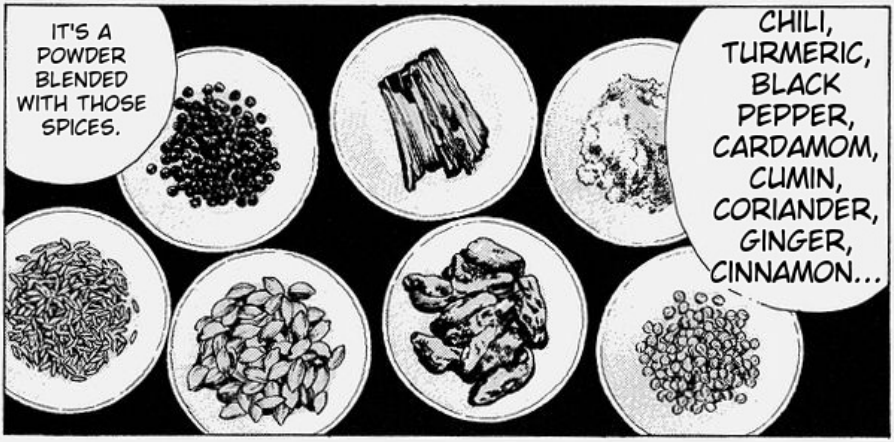
9

THANK YOU VERY MUCH.

TODAY, YAMAOKA-KUN REALLY WANTED TO MEET YOU, SO I INVITED HER ESPECIALLY.
MS. ARORA SOMETIMES HOLDS INDIAN COOKING WORKSHOPS AT OUR EVENT SPACE.

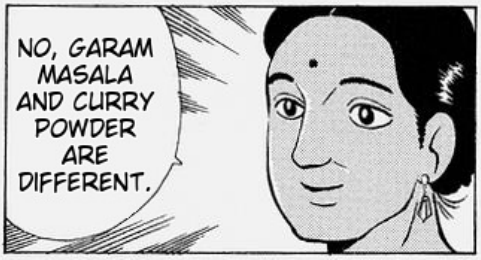
YOU'RE GOING TO WORK ON CURRY DISHES NEXT TIME, RIGHT?

OH, THERE'S NO SUCH THING AS CURRY POWDER IN INDIA.
WAIT! THERE'S NO CURRY POWDER IN INDIA?!
FIRST OF ALL, EVEN BLENDING THE CURRY POWDER...
I SEE. HOWEVER, THE MORE YOU ENGAGE WITH CURRY, THE MORE COMPLEX IT BECOMES.
YOU MEAN TO SAY YOU CREATE YOUR OWN UNIQUE CURRY POWDER BY BLENDING SPICES INSTEAD OF BUYING IT?
UM... DOES THAT MEAN THERE'S NO PRE-MADE CURRY POWDER AVAILABLE?
HOW DO YOU MAKE CURRY WITHOUT CURRY POWDER?!
10
WHAT IS IT LIKE?
THAT'S RIGHT. WE HAVE GARAM MASALA, BUT THAT'S NOT CURRY POWDER.
WE DON'T HAVE ANYTHING LIKE CURRY POWDER.
NO, I DON'T MEAN BLENDING OR ANYTHING...
WHAT... WHAT?!


IT'S A POWDER BLENDED WITH THOSE SPICES.
CHILI, TURMERIC, BLACK PEPPER, CARDAMOM, CUMIN, CORIANDER, GINGER, CINNAMON...

IF YOU MIXED GROUND SPICES, ISN'T IT CURRY POWDER?
WHY IS THAT?! WHAT'S THE DIFFERENCE?!

THE COMPONENTS OF THE SPICES ARE THE SAME AS WHAT YOU CALL CURRY POWDER...
THEN ISN'T IT THE SAME AS CURRY POWDER?!


NO, GARAM MASALA AND CURRY POWDER ARE DIFFERENT.

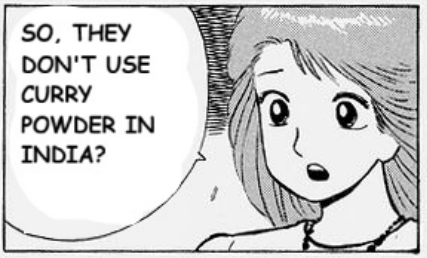
11

WHAT IS CURRY POWDER? DO THEY USE CURRY POWDER IN INDIA...?
YUZAN SAID SOMETHING SIMILAR TO YOU, DIDN'T HE?

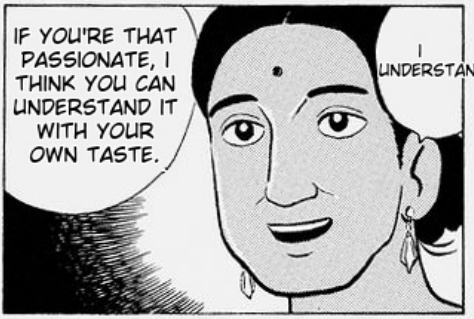
I SEE...

WHAT DO YOU MEAN GARAM MASALA IS NOT CURRY POWDER?!
PLEASE TELL ME! WHAT DO YOU MEAN THERE IS NO CURRY POWDER IN INDIA?!

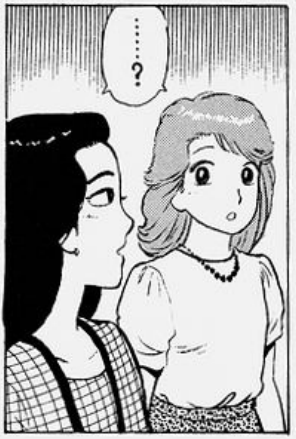
THEY ALSO SAID THAT SOME PEOPLE SAY INDIANS DON'T USE IT...
CURRY POWDER WAS INVENTED BY THE BRITISH,


SO, THEY DON'T USE CURRY POWDER IN INDIA?

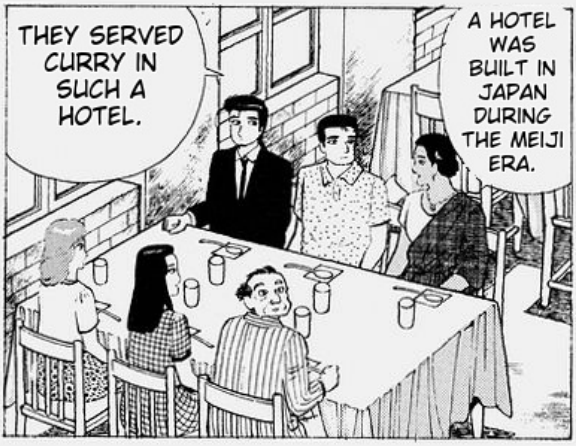
WITH MY OWN TASTE...?

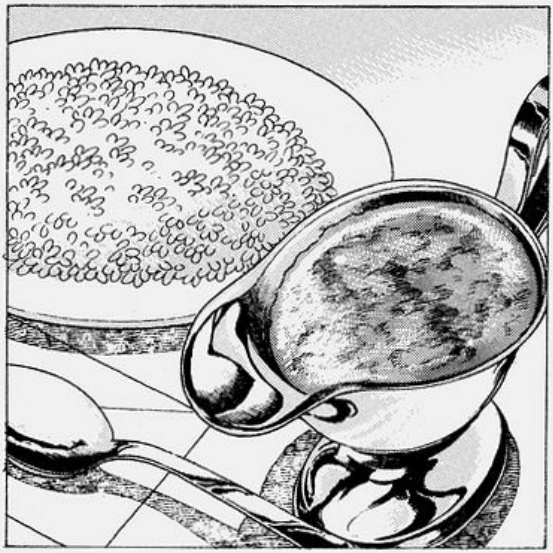

IF YOU'RE THAT PASSIONATE, I THINK YOU CAN UNDERSTAND IT WITH YOUR OWN TASTE.
I UNDERSTAND.

12


.....?

CONTINUES TO SERVE CURRY WITH THE TASTE OF THE MEIJI ERA.
THE CHEF FROM THAT HOTEL STARTED THIS RESTAURANT. EVEN NOW, THIS PLACE


THEY SERVED CURRY IN SUCH A HOTEL.
A HOTEL WAS BUILT IN JAPAN DURING THE MEIJI ERA.



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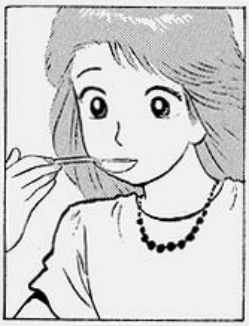
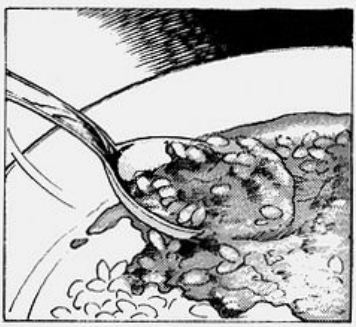
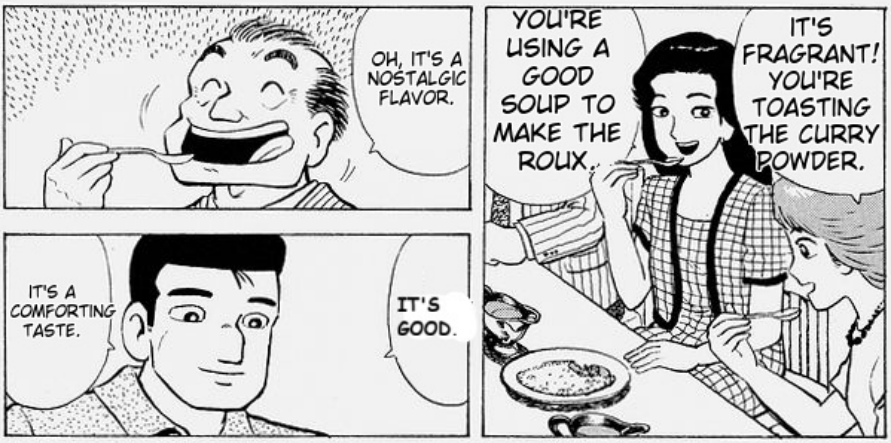
13



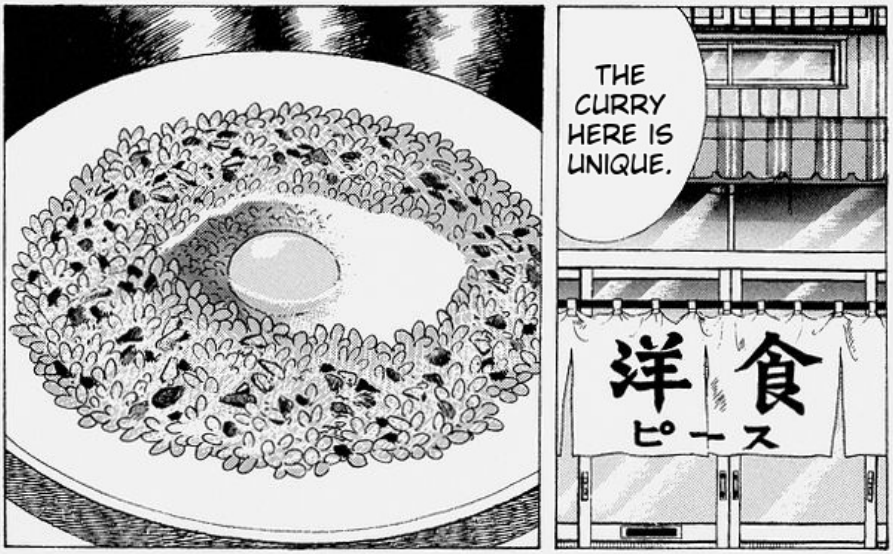


IT SEEMS LIKE JUST AN ORDINARY CURRY, BUT...

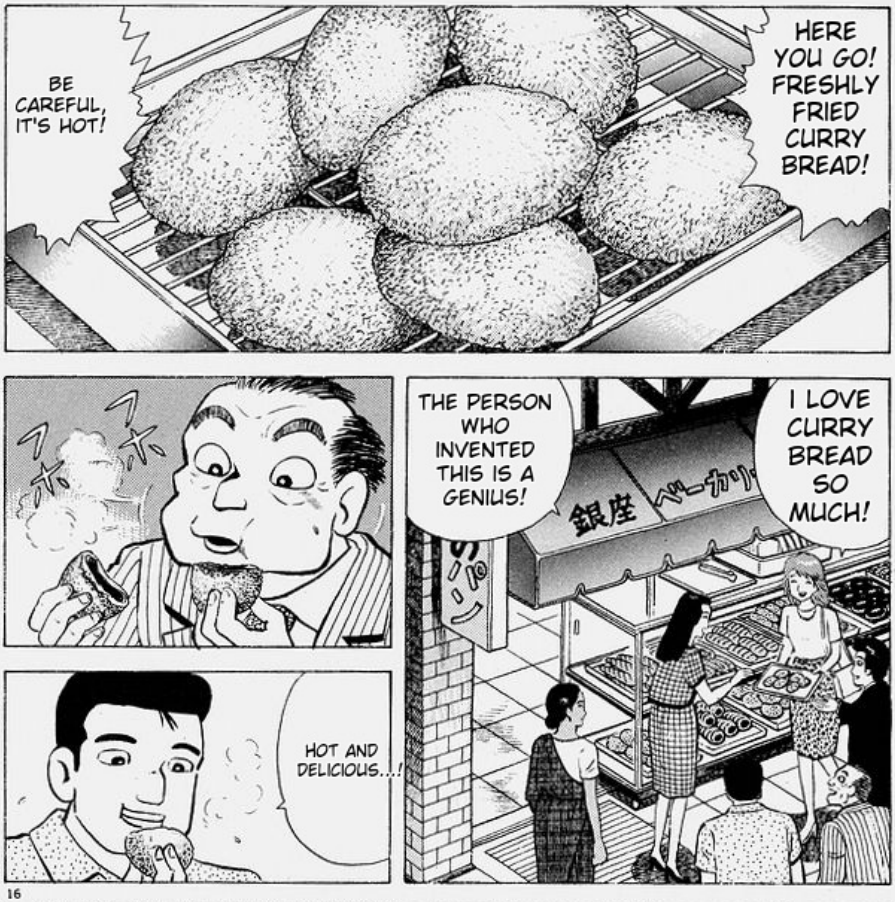

OH, IT'S A NOSTALGIC FLAVOR.
YOU'RE USING A GOOD SOUP TO MAKE THE ROUX.
IT'S FRAGRANT! YOU'RE TOASTING THE CURRY POWDER.
IT'S A COMFORTING TASTE.
IT'S GOOD.

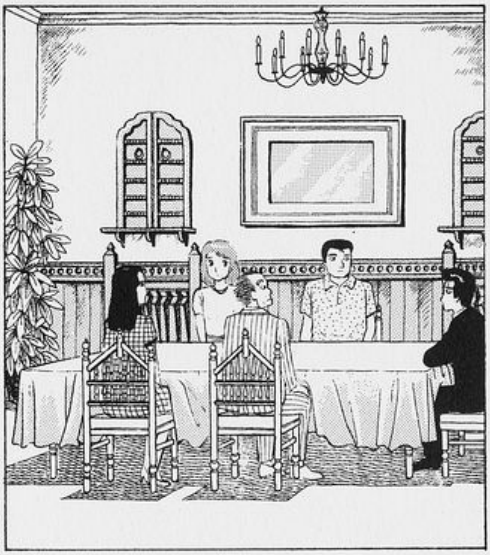
HUH? NEXT?
THEN LET'S MOVE ON TO THE NEXT ONE.
PLEASE REMEMBER THIS FLAVOR WELL.

14


THE CURRY HERE IS UNIQUE.
洋食
ピース

MIX IN THE RAW EGG AND SPRINKLE IT OVER THE RICE.
THE CURRY IS SPRINKLED OVER THE RICE, WITH A RAW EGG DROPPED IN THE MIDDLE.
WHAT?! IS THIS REALLY CURRY?!
THIS IS DELICIOUS IN ITS OWN WAY.
IT KIND OF FEELS LIKE A DRY CURRY...
な?
WOW... IT'S ALL GOOEY AND MUSHY...
15
ALRIGHT, LET'S MOVE ON TO THE NEXT ONE.
IT'S DEFINITELY GOT THAT KANSAI STYLE, DOESN'T IT? A LITTLE TWIST TO IT.
THIS IS JUST LIKE THE FAMOUS CURRY FROM A RESTAURANT IN KANSAI. I GUESS THEY LEARNED FROM IT.
HUH? AGAIN...?


BE CAREFUL, IT'S HOT!
HERE YOU GO! FRESHLY FRIED CURRY BREAD!
フーフー
HOT AND DELICIOUS...!
THE PERSON WHO INVENTED THIS IS A GENIUS!
I LOVE CURRY BREAD SO MUCH!
銀座 ベーカリー
16
OF COURSE NOT.
HOORAY FOR JAPAN!!!
THIS IS THE PROUD TASTE OF THE COMMON PEOPLE!
IS THERE CURRY BREAD IN INDIA?



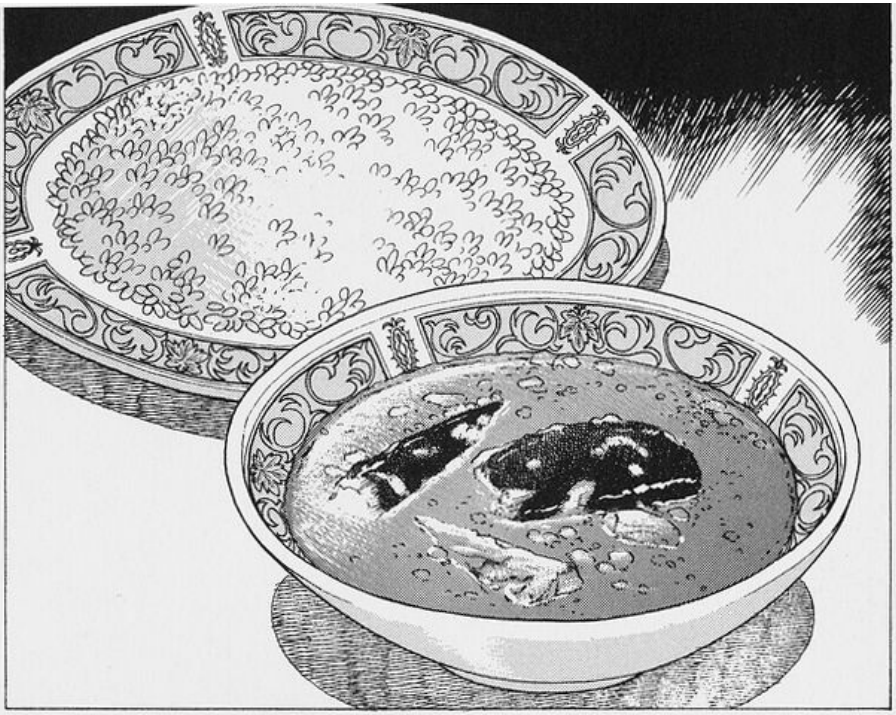
EVEN AFTER EATING SO MUCH, HEARING THAT MAKES ME HUNGRY AGAIN!

YOU'RE TREATING US TO CURRY MADE BY YOUR OWN HANDS?

AND TO THINK IT ENDS AT MS. ALORA'S HOUSE...

17

THIS IS MY SPECIALTY, EGGPLANT CURRY.
WELL THEN, PLEASE HELP YOURSELF.

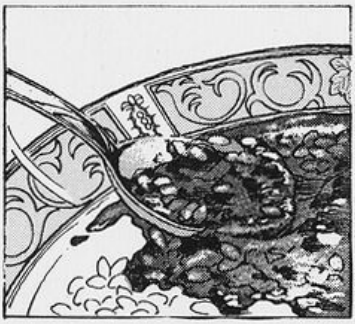


THE SAUCE ISN'T TOO THICK.

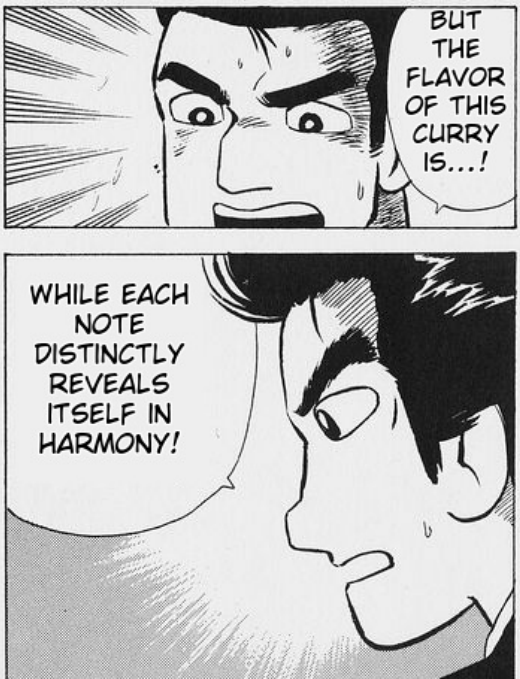
HERE YOU GO.
I'M USING YOGURT AND GHEE.

IT'S A CURRY FOR VEGETARIANS.
OH, EGGPLANT, HUH?

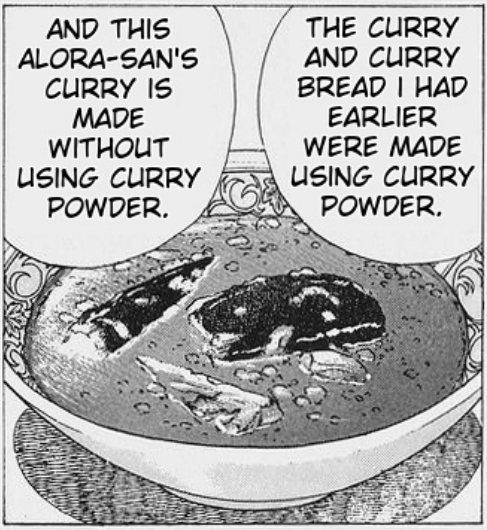
18

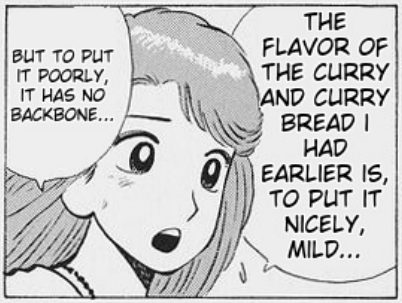


THE CURRY I'VE BEEN EATING SINCE EARLIER IS COMPLETELY DIFFERENT IN AROMA AND INTENSITY!
FRESH AND INTENSE!
THIS AROMA!

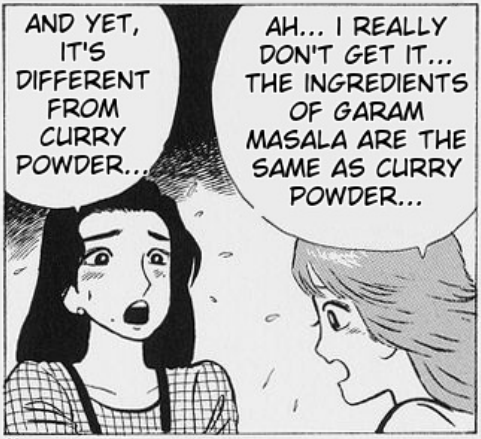

BUT THE FLAVOR OF THIS CURRY IS...!
WHILE EACH NOTE DISTINCTLY REVEALS ITSELF IN HARMONY!

THE FLAVORS OF THE CURRY AND CURRY BUN I JUST HAD,
THE PRESENCE OF EACH INDIVIDUAL NOTE IS INTERTWINED AND NOT SEPARATED,
MELTED TOGETHER INTO A SINGLE HUE.


AND THIS ALORA-SAN'S CURRY IS MADE WITHOUT USING CURRY POWDER.
THE CURRY AND CURRY BREAD I HAD EARLIER WERE MADE USING CURRY POWDER.


BUT TO PUT IT POORLY, IT HAS NO BACKBONE...
THE FLAVOR OF THE CURRY AND CURRY BREAD I HAD EARLIER IS, TO PUT IT NICELY, MILD...

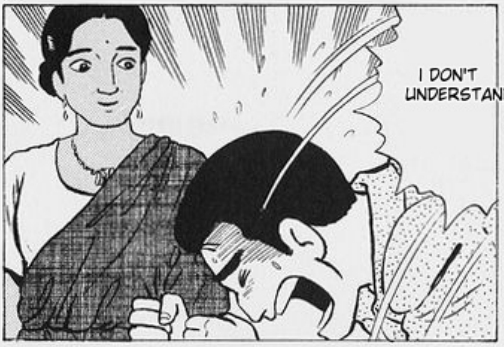
IT LACKS INTENSITY.


AND YET, IT'S DIFFERENT FROM CURRY POWDER...
AH... I REALLY DON'T GET IT... THE INGREDIENTS OF GARAM MASALA ARE THE SAME AS CURRY POWDER...

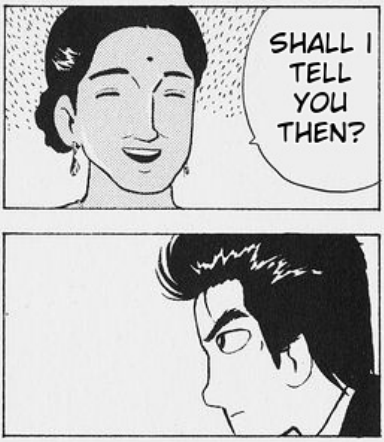
BUT, YOU DID USE GARAM MASALA.

YES.

20


I DON'T UNDERSTAND!

HUH?
WAIT! YOU DON'T HAVE TO TELL ME RIGHT NOW.


SHALL I TELL YOU THEN?

I TRIED TO DO IT MYSELF, AND I COULDN'T FIGURE IT OUT...
BUT HOW...!

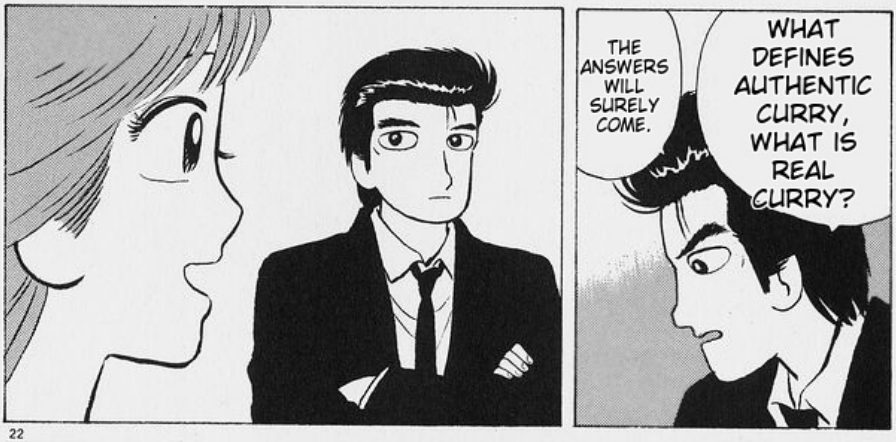
I'LL FIND OUT MYSELF.
NO, IT'S FINE.

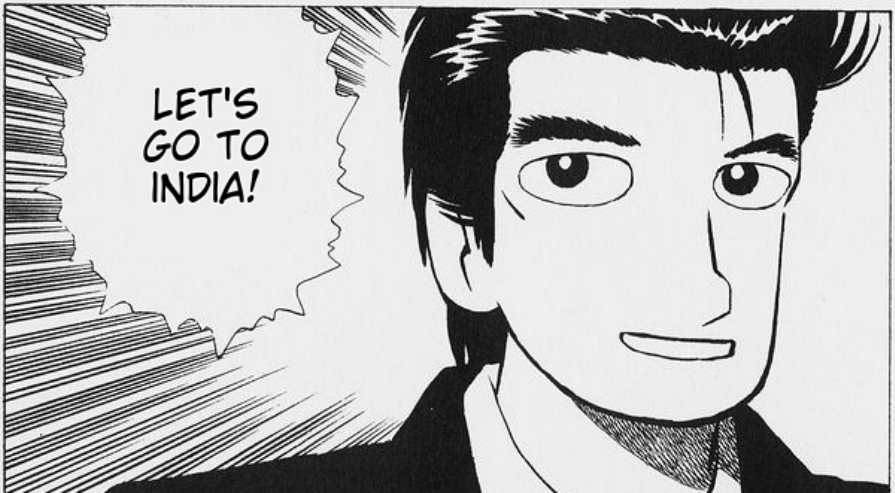
I WANT TO KNOW!
WHY NOT!

DON'T YOU THINK IT'S A GREAT PROJECT? WE'RE GOING TO INDIA TO UNCOVER THE SECRETS OF CURRY POWDER AND GARAM MASALA.
THIS IS TROUBLING, AREN'T YOU THE PERSON IN CHARGE OF 'WORLD FLAVOR TOUR'?
IT'S TRULY FITTING FOR A 'FLAVOR TOUR'!

NIKI, AREN'T YOU FORGETTING YOUR IMPORTANT JOB?
WHAT'S THIS IMPORTANT JOB?

WHAT IS CURRY, WHAT IS CURRY POWDER, WHAT SHOULD CURRY BE EATEN WITH?!
IT COMES BACK TO YUZAN'S QUESTION:
THE ANSWERS TO THAT QUESTION CAN CERTAINLY BE FOUND IN INDIA.
OH!
WE'RE GOING TO INDIA!


THE ANSWERS WILL SURELY COME.
WHAT DEFINES AUTHENTIC CURRY, WHAT IS REAL CURRY?

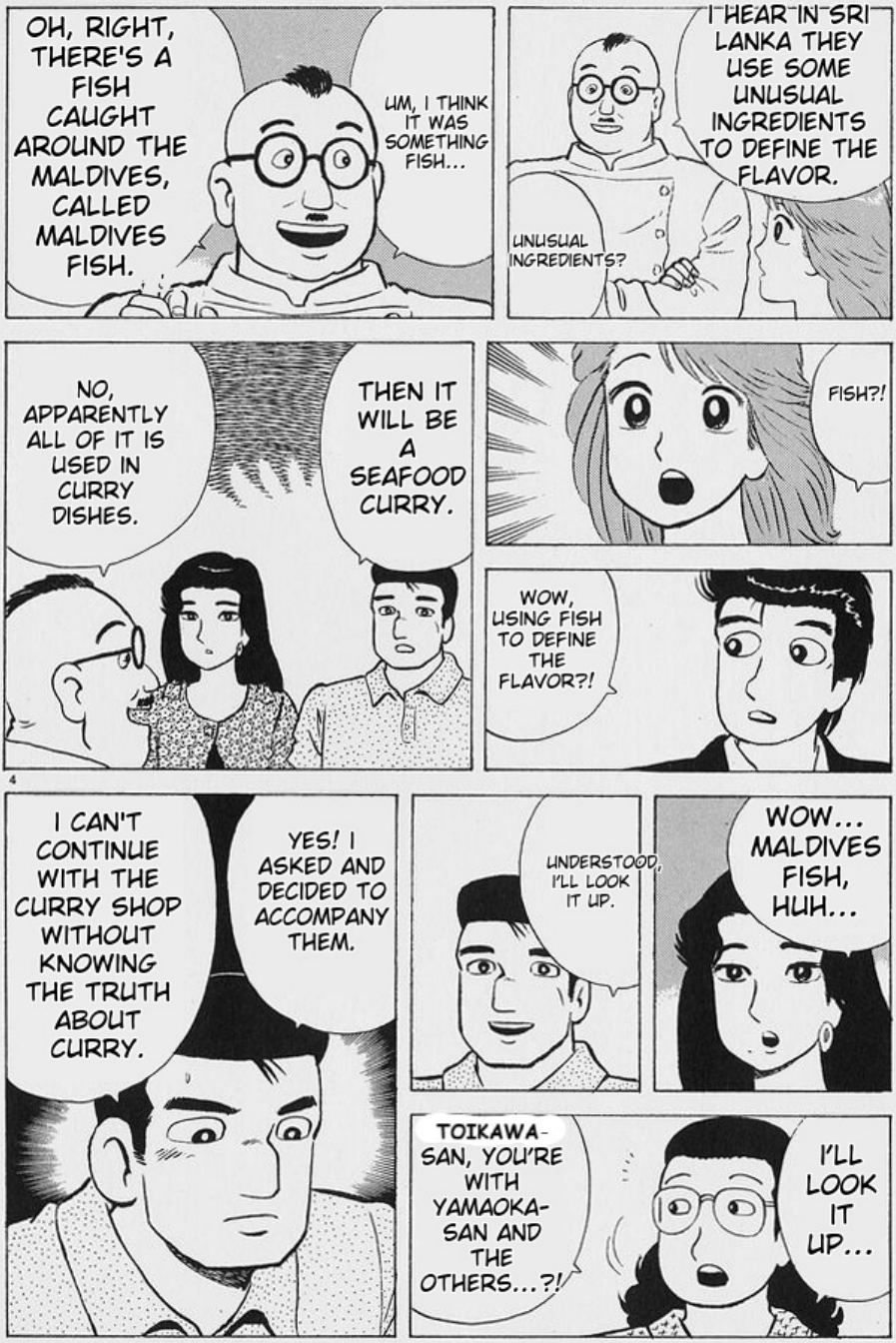

LET'S GO TO INDIA!

第1話
カレー勝負〈3〉

WHAT A GENEROUS COMPANY.
I CAN SEE THAT YAMAOKA-SAN IS JUST GOING FOR FUN, YET THE COMPANY ALLOWED IT.
社員食堂
GOING TO INDIA, HOW NICE...
東西新聞社
OUR MAGAZINE IS THRILLED, AND THE EDITOR-IN-CHIEF IS TOTALLY ON BOARD!
HEY-!
2
SHE'S SAYING THINGS THE EDITOR-IN-CHIEF HASN'T EVEN MENTIONED!
NIKI-SAN IS TRYING TO CATCH YAMAOKA-SAN'S ATTENTION,
うおっほん!
IF YAMAOKA-SAN TAKES ON INDIA, SOMETHING GREAT IS BOUND TO COME OUT OF IT!

DELICIOUSNESS 24

*TL NOTE: BOMBAY IS NOW KNOWN AS MUMBAI. I'M LEAVING IT AS IS FOR HISTORICAL PURPOSES AND ALSO BECAUSE IT WILL SAVE ME A LOT OF WORK.


OH, RIGHT, THERE'S A FISH CAUGHT AROUND THE MALDIVES, CALLED MALDIVES FISH.
UM, I THINK IT WAS SOMETHING FISH...
I HEAR IN SRI LANKA THEY USE SOME UNUSUAL INGREDIENTS TO DEFINE THE FLAVOR.
UNUSUAL INGREDIENTS?
NO, APPARENTLY ALL OF IT IS USED IN CURRY DISHES.
THEN IT WILL BE A SEAFOOD CURRY.
FISH?!
WOW, USING FISH TO DEFINE THE FLAVOR?!
4
I CAN'T CONTINUE WITH THE CURRY SHOP WITHOUT KNOWING THE TRUTH ABOUT CURRY.
YES! I ASKED AND DECIDED TO ACCOMPANY THEM.
UNDERSTOOD, I'LL LOOK IT UP.
WOW... MALDIVES FISH, HUH...
TOIKAWA-SAN, YOU'RE WITH YAMAOKA-SAN AND THE OTHERS...?!
I'LL LOOK IT UP...

TO MOVE A PERSON TO THIS EXTENT.

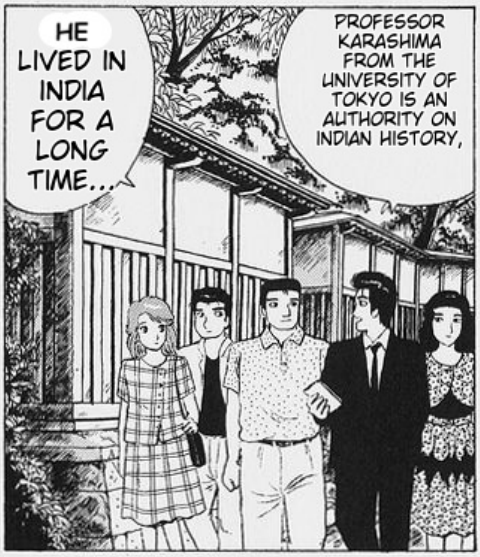
KAIBARA-SENSEI IS AN AMAZING PERSON.

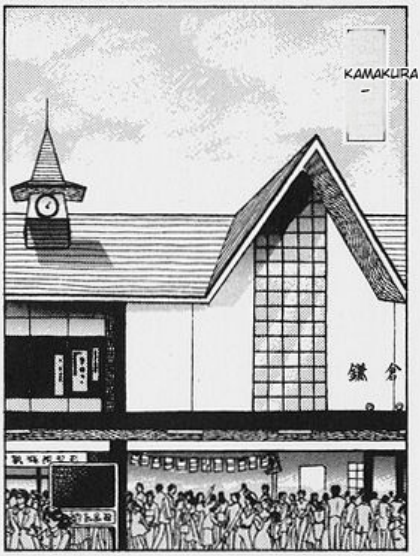
HMPH, HE'S JUST ENJOYING BULLYING THE WEAK!

はぁ
ウォイジ
MU

I SEE. SO, KAIBARA YUZAN BULLIED YOU, SO YOU NEED TO GO TO INDIA TO PROVE YOU'RE NOT WEAK.

5


HE LIVED IN INDIA FOR A LONG TIME...
PROFESSOR KARASHIMA FROM THE UNIVERSITY OF TOKYO IS AN AUTHORITY ON INDIAN HISTORY,

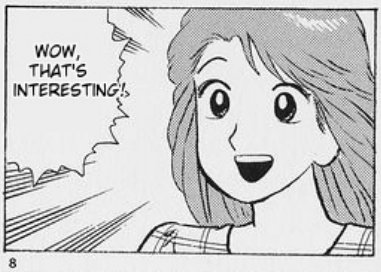

KAMAKURA
鎌倉

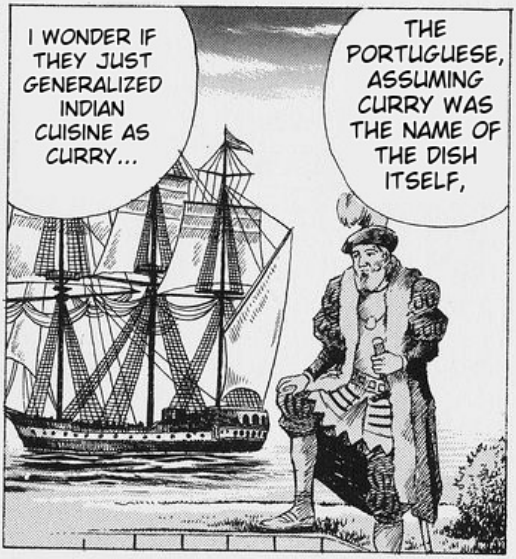
DID A PROFESSOR OF INDIAN HISTORY FROM THE UNIVERSITY OF TOKYO WRITE ABOUT CURRY?
THIS BOOK WAS WRITTEN BY PROFESSOR KARASHIMA TOGETHER WITH MRS. KARASHIMA.
BUT IT'S NOT A STIFF BOOK.
IT CONTAINS VARIOUS INTERESTING STORIES ABOUT THE EVOLUTION OF CURRY IN JAPAN AND THE ORIGINS OF THE WORD CURRY.
SO, YOU'RE PLANNING TO ASK THE KARASHIMA COUPLE DIRECTLY.
6
THE WORD CURRY IS ACTUALLY 'KARI' IN JAPANESE.

DELICIOUSNESS 24

I THINK INDIANS RESPOND WITH CURRY BECAUSE THEY BELIEVE THE QUESTION IS ABOUT THE INGREDIENTS IN THE SOUP.
WHEN THE PORTUGUESE ASKED WHAT THIS WAS, REFERRING TO RICE WITH SOUP ON IT.

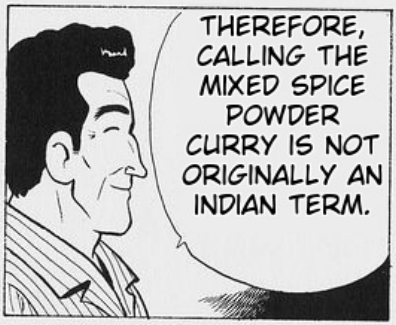
THIS IS MY NEW THEORY ABOUT THE ORIGIN OF THE WORD CURRY.


WOW, THAT'S INTERESTING!

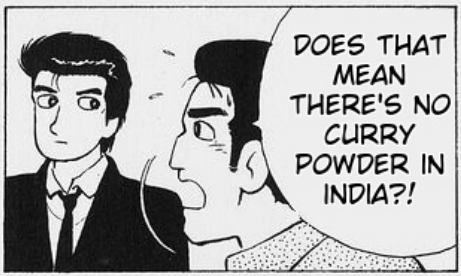

I WONDER IF THEY JUST GENERALIZED INDIAN CUISINE AS CURRY...
THE PORTUGUESE, ASSUMING CURRY WAS THE NAME OF THE DISH ITSELF,

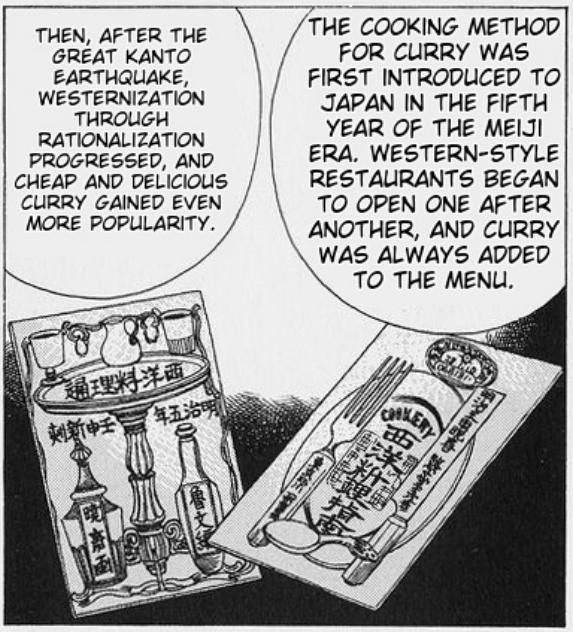
8

WHAT DO THEY CALL CURRY POWDER IN INDIA?


THEREFORE, CALLING THE MIXED SPICE POWDER CURRY IS NOT ORIGINALLY AN INDIAN TERM.

DELICIOUSNESS 24





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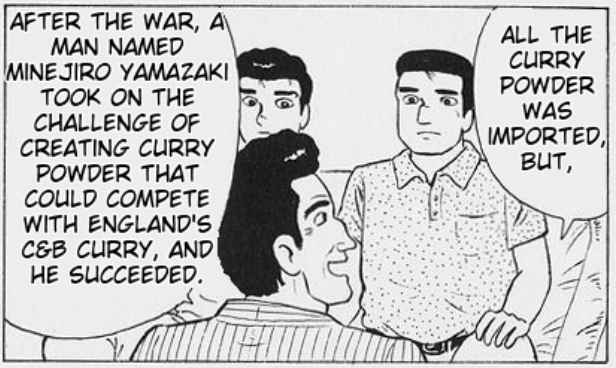
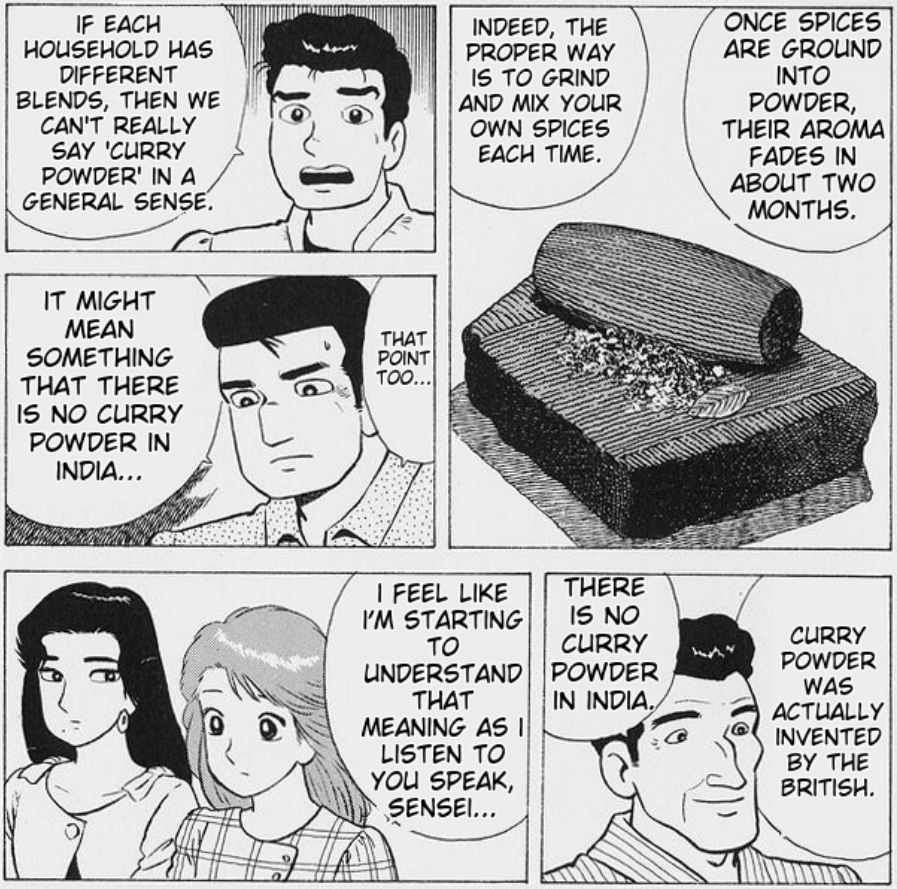
*FOUNDER OF S&B.



DELICIOUSNESS 24



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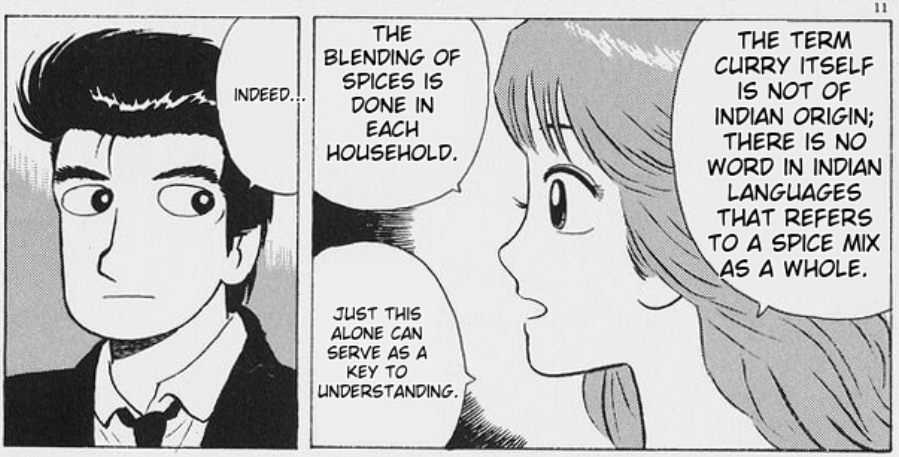


CLOVE IS CALLED 'CHŌJI,'
IF WE REFER TO THE SPICES BY THEIR HERBAL NAMES,
MEDICINES?
THE SPICES USED IN INDIAN CUISINE ARE ALSO MEDICINES.
CINNAMON IS 'NIKUKŌ.'
NUTMEG IS 'NIKUTŌ.'
CUMIN IS 'BAKEN.'
CORIANDER IS 'GOZAI.'
12
WOW, THE SPICES IN INDIAN CUISINE WERE HERBAL MEDICINES!
TURMERIC IS 'UKON.'
FENNEL BECOMES 'UIHŌ.'

DELICIOUSNESS 24

新東京国際空港
NEW TOKYO INTERNATIONAL AIRPORT

WHY IS IT THAT YOU CAN ONLY SAY THINGS THAT DEFLATE PEOPLE'S SPIRITS LIKE THIS?
AH---- AH,

I'M PAYING A HIGH COST FOR THIS COVERAGE, SO MAKE SURE TO GET THE INGREDIENTS THAT CAN COMPETE WITH THE 'SUPREME MENU'!
OTHERWISE, YOU'RE FIRED!

IF YOU HAD A NORMAL NERVE THAT COULD GET DEFLATED BY SOMETHING LIKE THIS!
け---!

14

YEAH, MAYBE I WILL.
ギュ
YAMAOKA-SAN, PLEASE MOVE TO THE EAST-WEST GRAPH!

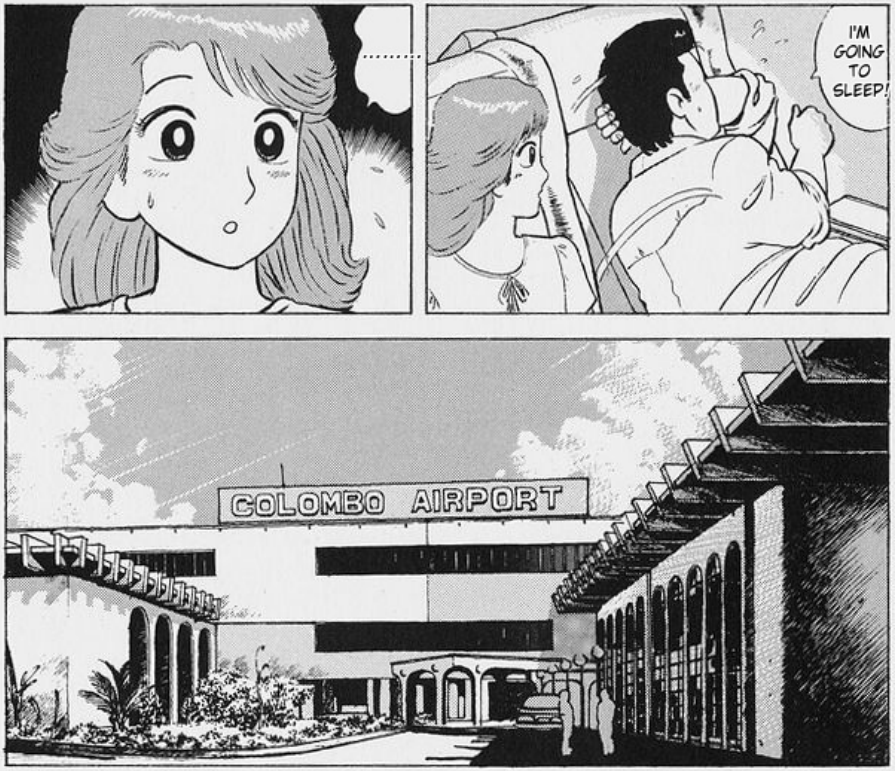
YOU ARE TRULY TERRIBLE AT YOUR JOB, TOMII-SAN.

DELICIOUSNESS 24

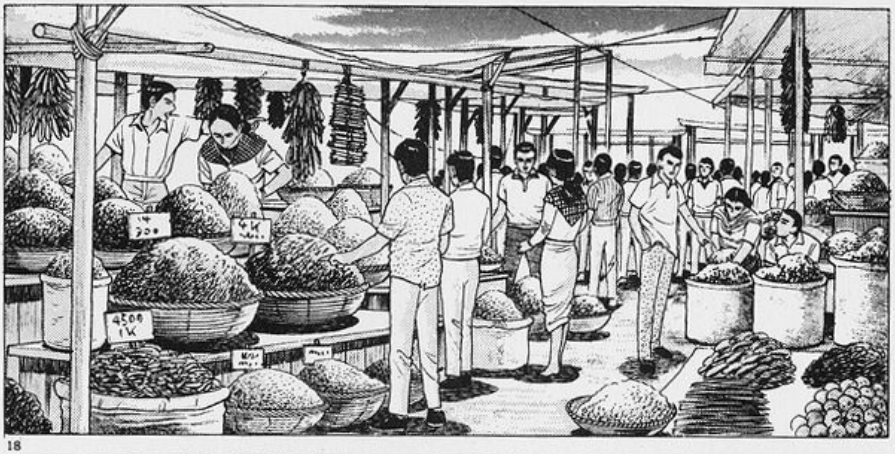
7!
ゴオー
WELL...
Y-YEAH...
CAN'T YOU SLEEP?
I'M THE SAME, I JUST CAN'T HELP BUT FEEL SO EXCITED...
REALLY? I THOUGHT YOU'D BE USED TO TRAVELING OVERSEAS.
WELL, THIS TIME YOU'RE COMING WITH ME.
HUH?

16

DELICIOUSNESS 24



LET'S FIRST TAKE YOU TO THE MARKET.



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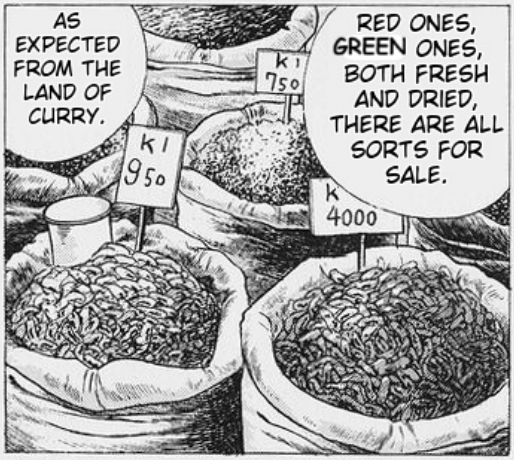
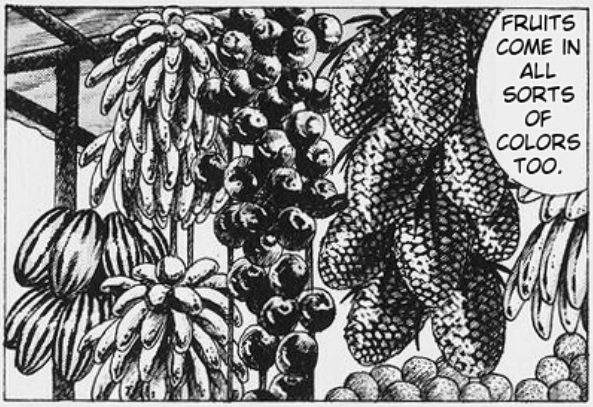
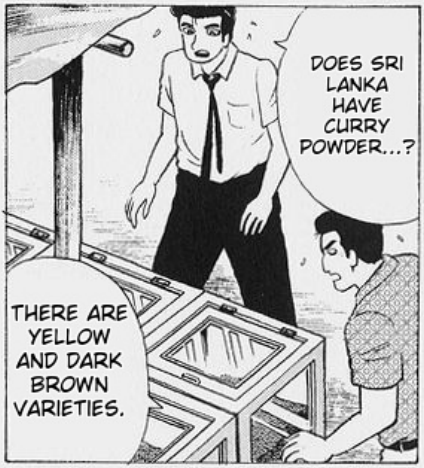

AS EXPECTED FROM THE LAND OF CURRY.
RED ONES, GREEN ONES, BOTH FRESH AND DRIED, THERE ARE ALL SORTS FOR SALE.
K1 750
K1 950
K 4000

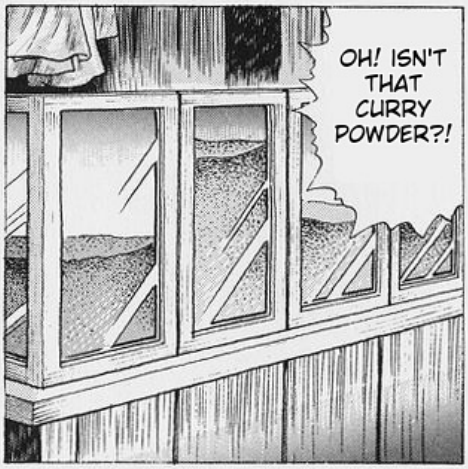
IT'S QUITE LIVELY HERE.

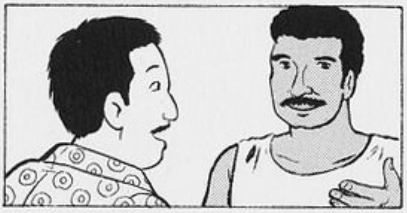
OH, CHILI PEPPERS.

DELICIOUSNESS 24









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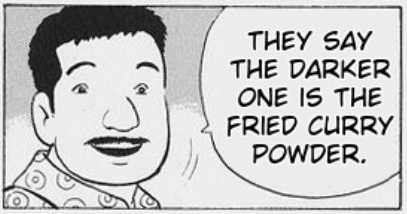


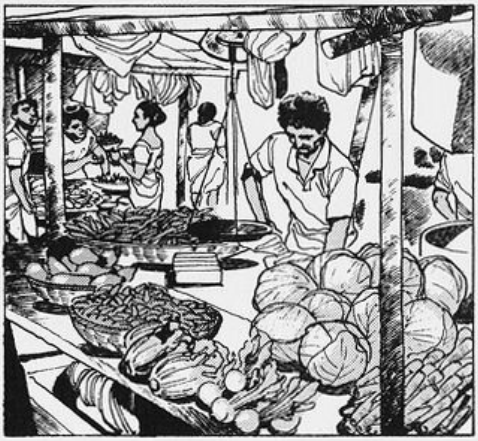
ONE CAN'T RELY ON WHAT JAPANESE AUTHORITIES OR CONNOISSEURS SAY.
I WONDER WHAT THEY WOULD SAY IF THEY FOUND OUT THAT IN THE COUNTRY FAMOUS FOR CURRY, THEY FRY CURRY POWDER.
I SEE... IT'S TO INTENSIFY THE AROMA AND COUNTER THE SMELL OF THE MEAT.
THAT THE FRIED CURRY POWDER IS USED FOR MEAT DISHES.
20
THEY SAY THE KEY TO SRI LANKAN CURRY FLAVOR IS FISH.
WELL, THE CHEF AT THE EAST-WEST NEWSPAPER CAFETERIA SAID,
THAT'S RIGHT, LET'S LOOK FOR IT.

DELICIOUSNESS 24

カン
THE SURFACE IS RAGGED, BUT IT KIND OF LOOKS LIKE BONITO FLAKES...
REALLY, THIS IS BONITO FLAKES!
IT'S EXACTLY THE SAME AS BONITO FLAKES!
OH! THE INSIDE IS SHINY...
IT IS DEFINITELY BONITO FLAKES.
ALTHOUGH IT HASN'T BEEN SMOKED AND PREPARED LIKE JAPANESE BONITO FLAKES,
22
WHAT? THE SECRET INGREDIENT OF SRI LANKAN CURRY IS BONITO FLAKES!

第1話
カレー勝負〈4〉

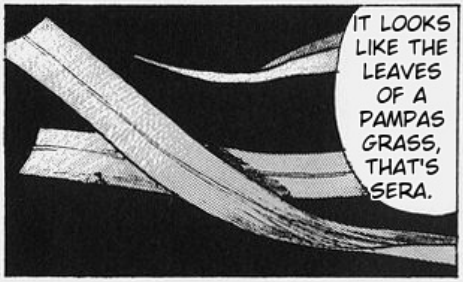
FIRST, THE SURFACE IS ALL CRUMBLED AND SPLINTERED LIKE DECAYED WOOD...
HOWEVER, WHEN YOU LOOK CLOSELY, THERE ARE MANY DIFFERENCES COMPARED TO BONITO FLAKES.
I CAN'T BELIEVE THERE'S JAPANESE BONITO FLAKES ALL THE WAY OUT HERE, SO FAR FROM JAPAN...
THERE'S ALSO A THEORY THAT MALDIVES FISH IS THE PROTOTYPE OF JAPANESE BONITO FLAKES.
I WONDER WHAT THE PRODUCTION METHOD FOR MALDIVES FISH IS?
ALSO, I CAN'T SMELL ANY SMOKY AROMA...
2
BESIDES MALDIVES FISH, THERE ARE OTHER KEY INGREDIENTS THAT DETERMINE THE FLAVOR OF SRI LANKAN CURRY.
I'LL SHOW YOU HOW TO USE IT LATER.
HUH?
HOW DO YOU USE THIS?
I WONDER IF THEY SHAVE IT LIKE BONITO FLAKES IN JAPAN TO MAKE THE BROTH?



IS THERE MORE?!

LET'S GO BACK TO THE VEGETABLE SECTION WE WERE AT EARLIER.

THESE THREE HERBS ARE ANOTHER KEY TO THE FLAVOR OF SRI LANKAN CURRY.

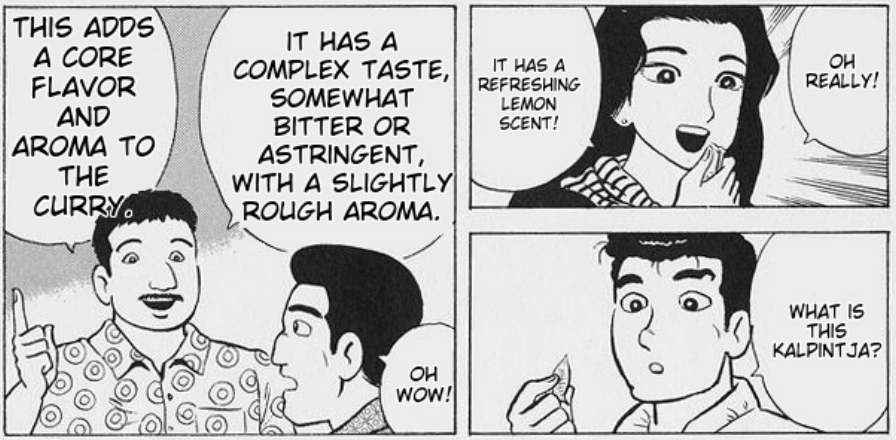

IT LOOKS LIKE THE LEAVES OF A PAMPAS GRASS, THAT'S SERA.

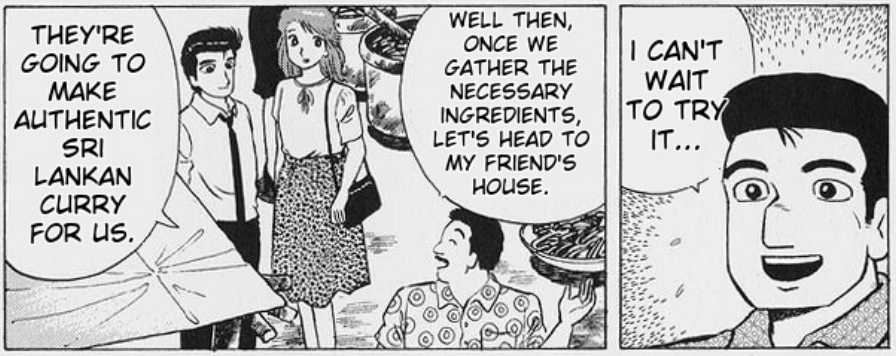
IT RESEMBLES THE LEAVES OF A PEPPER PLANT, THAT'S KALVINCHA.

3

HERE, TRY RUBBING THE LEAVES AND SMELLING THEM.
SERA IS ALSO KNOWN AS LEMONGRASS.

THE LONG AND WIDE LEAVES ARE CALLED RAMPA.


THIS ADDS A CORE FLAVOR AND AROMA TO THE CURRY.
IT HAS A COMPLEX TASTE, SOMEWHAT BITTER OR ASTRINGENT, WITH A SLIGHTLY ROUGH AROMA.
OH WOW!
IT HAS A REFRESHING LEMON SCENT!
OH REALLY!
WHAT IS THIS KALPINTJA?

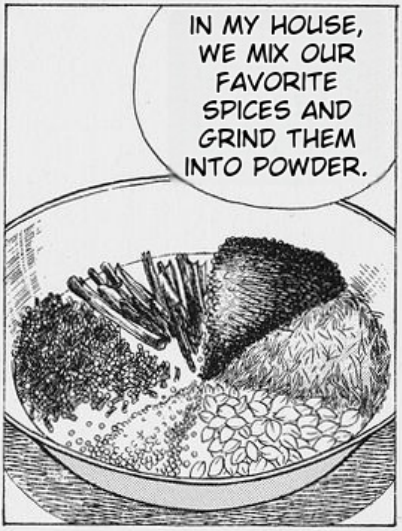

THEY'RE GOING TO MAKE AUTHENTIC SRI LANKAN CURRY FOR US.
WELL THEN, ONCE WE GATHER THE NECESSARY INGREDIENTS, LET'S HEAD TO MY FRIEND'S HOUSE.
I CAN'T WAIT TO TRY IT...

4

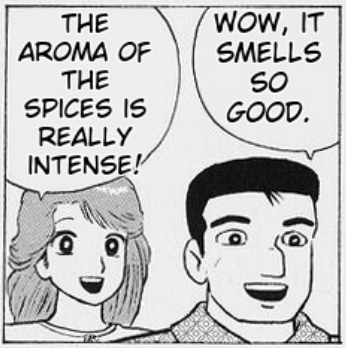
LANKA

WELCOME FROM FAR AWAY!
HERE ARE MR. AND MRS. KUMARASINGHE.
MY WIFE HAS ALSO COME TO HELP.
IT'S NICE TO MEET YOU.
AND NOW YOU'RE TEACHING US!
THAT'S AMAZING.
THEY ARE VERY SKILLED.
MR. KUMARASINGHE'S WIFE IS MY SRI LANKAN COOKING TEACHER.
5
WELL THEN, LET'S GET STARTED RIGHT AWAY.

FOR FISH AND VEGETABLE CURRIES, WE GRIND THE SPICES RAW, BUT,
FOR MEAT, WE ROAST THEM FIRST BEFORE GRINDING.


IN MY HOUSE, WE MIX OUR FAVORITE SPICES AND GRIND THEM INTO POWDER.

WOW! YOU USE A LOT OF CHILI PEPPERS.


THE AROMA OF THE SPICES IS REALLY INTENSE!
WOW, IT SMELLS SO GOOD.

6

I ALSO USE FRESH GREEN AND RED CHILI PEPPERS.
I DON'T JUST USE DRIED CHILI PEPPERS.

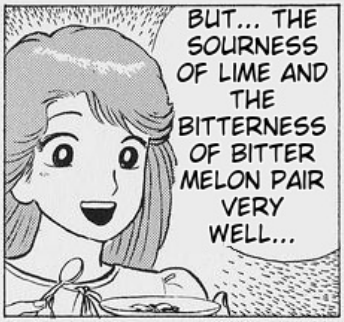
OH, WOW! THAT MUCH?!

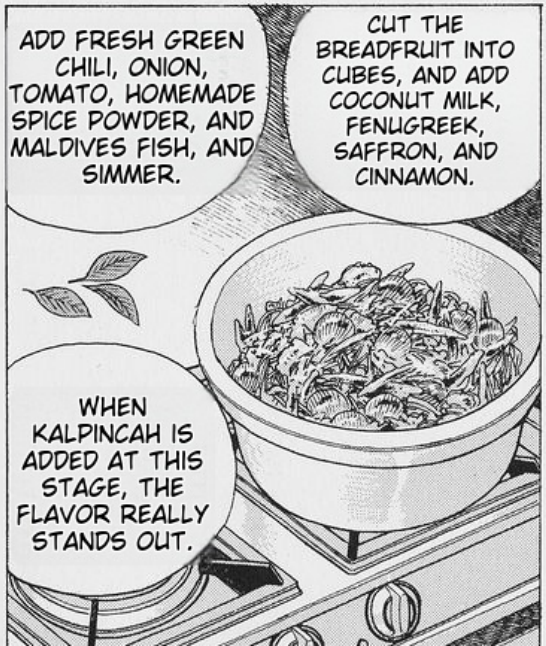
I USE ABOUT 1 KG OF DRIED RED CHILI PEPPERS EACH MONTH.
MY FAMILY HAS FOUR MEMBERS, BUT,

DELICIOUSNESS 24

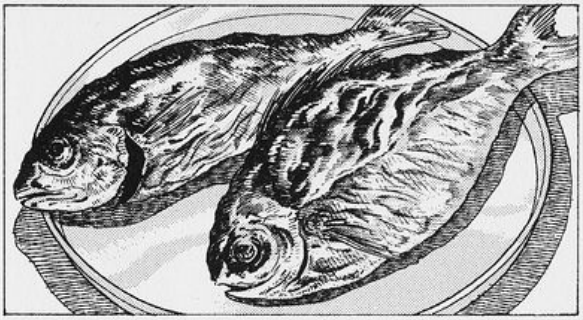
KARAVILLA REFERS TO THE BITTER GOURD IN JAPAN.
IT'S MADE FROM KARAVILLA SAMBOL.
SLICE THEM THINLY AND FRY IN OIL...
THIS IS CALLED SAMBOL, WHERE VEGETABLES ARE FINELY CHOPPED AND SEASONED WITH LIME.
THEN, ADD THE POWDERED MALDIVIAN FISH AND MIX IT TOGETHER.
SLICED ONIONS, CHOPPED RAW GREEN CHILIES, SALT, AND LIME JUICE...
8
IT'S... REALLY SPICY! THE INTENSE HEAT OF RAW GREEN CHILI!
U... UGH! THIS IS SPICY!
PLEASE TASTE IT.
UGH!

DELICIOUS 24





BREADFRUIT... FEELS CLOSER TO SWEET POTATO THAN TO PINEAPPLE.
THIS IS REALLY SPICY!
MAYBE IT'S BECAUSE OF THE COCONUT MILK, BUT IT HAS A SWEETNESS,
WHAT A MYSTERIOUS HERB.
INDEED, IT FEELS LIKE THERE'S A BACKBONE TO THE TASTE AND AROMA.
IF IT WEREN'T FOR KALPINCHA, WOULDN'T IT TASTE LIKE A SWEET PHOTO OF FOCUS?
I'M AMAZED!
I SEE... SO THIS IS THE FLAVOR OF KALPINCHA.
10
FOR EXAMPLE, THIS SERA, ALSO KNOWN AS LEMONGRASS, IS WONDERFUL.
BUT WHEN I ACTUALLY TASTED IT, I WAS SURPRISED AT HOW COMPLEX AND DEEP THE FLAVORS ARE...
I USED TO THINK THAT SRI LANKAN CUISINE WAS JUST ALL ABOUT SPICE,

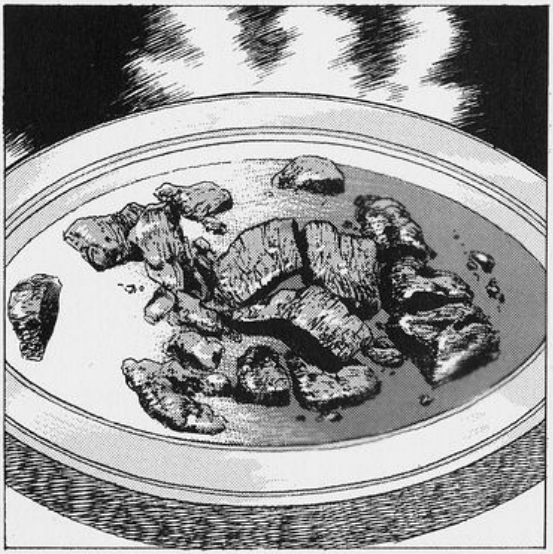


NOW LET'S MAKE DRIED FISH CURRY USING THE SEERA.

THEN ADD THE SEERA AND SAUTÉ IT IN OIL.
SMALL PIECES OF DRIED FISH, THINLY SLICED ONIONS, FRESH RED CHILI PEPPERS, CINNAMON, SPICE POWDER,

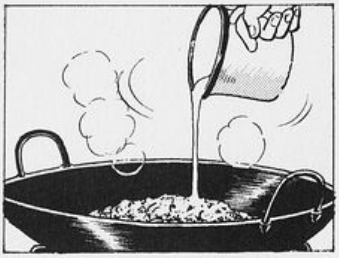
TAKE PEANUT OIL IN A POT...

ADD KALPINCHA LEAVES TO RELEASE THE AROMA...



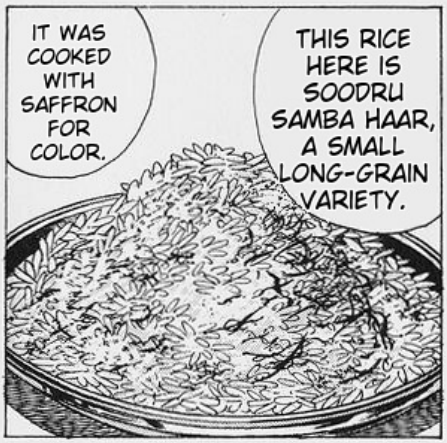
STIR IN COCONUT MILK AT THE END, AND IT'S READY.

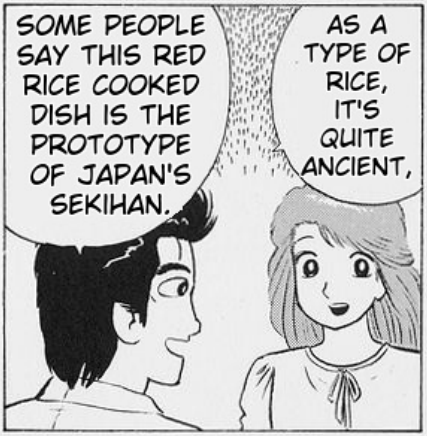
11

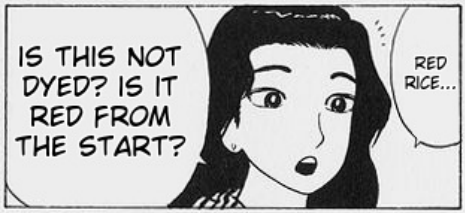


IT'S COMPLETELY MASKING THE SMELL OF THE DRIED FISH!
WOW! WITH SELA ADDED, THE AROMA IS REFRESHING, OR SHOULD I SAY, INVIGORATING...!
COMPARED TO KALPINCHA AND SELA, RAMPA DOESN'T HAVE A PARTICULARLY DISTINCTIVE AROMATIC IMPRESSION...
THE TASTE, AND COMPARED TO SELA, THE PEAKS OF THE AROMA FEEL LOWER, AND IT SEEMS TO LACK SHARPNESS.
WHEN USING LIME, IT BRINGS OUT THE CITRUS AROMA AND ACIDITY, BUT AT THE SAME TIME, IT INEVITABLY ADDS A UNIQUE SWEETNESS OF CITRUS THAT CAN ALTER
IF YOU USE THIS, IT ADDS DEPTH AND RICHNESS TO THE OVERALL FLAVOR AND AROMA.
NOW THAT WE'VE MADE VARIOUS CURRIES, LET'S ENJOY THEM PROPERLY.
12
I'VE BEEN WAITING FOR THIS!
NEVER EVEN THOUGHT THAT THINGS LIKE KALPINCHA AND SELA EXISTED...
I'VE MADE CURRY POWDER BY BLENDING VARIOUS SPICES, BUT I

THIS WAS MADE BY ADDING COCONUT MILK WHEN THE WATER RAN OUT DURING COOKING.
ANOTHER ONE IS RATU HAAR, RED RICE.

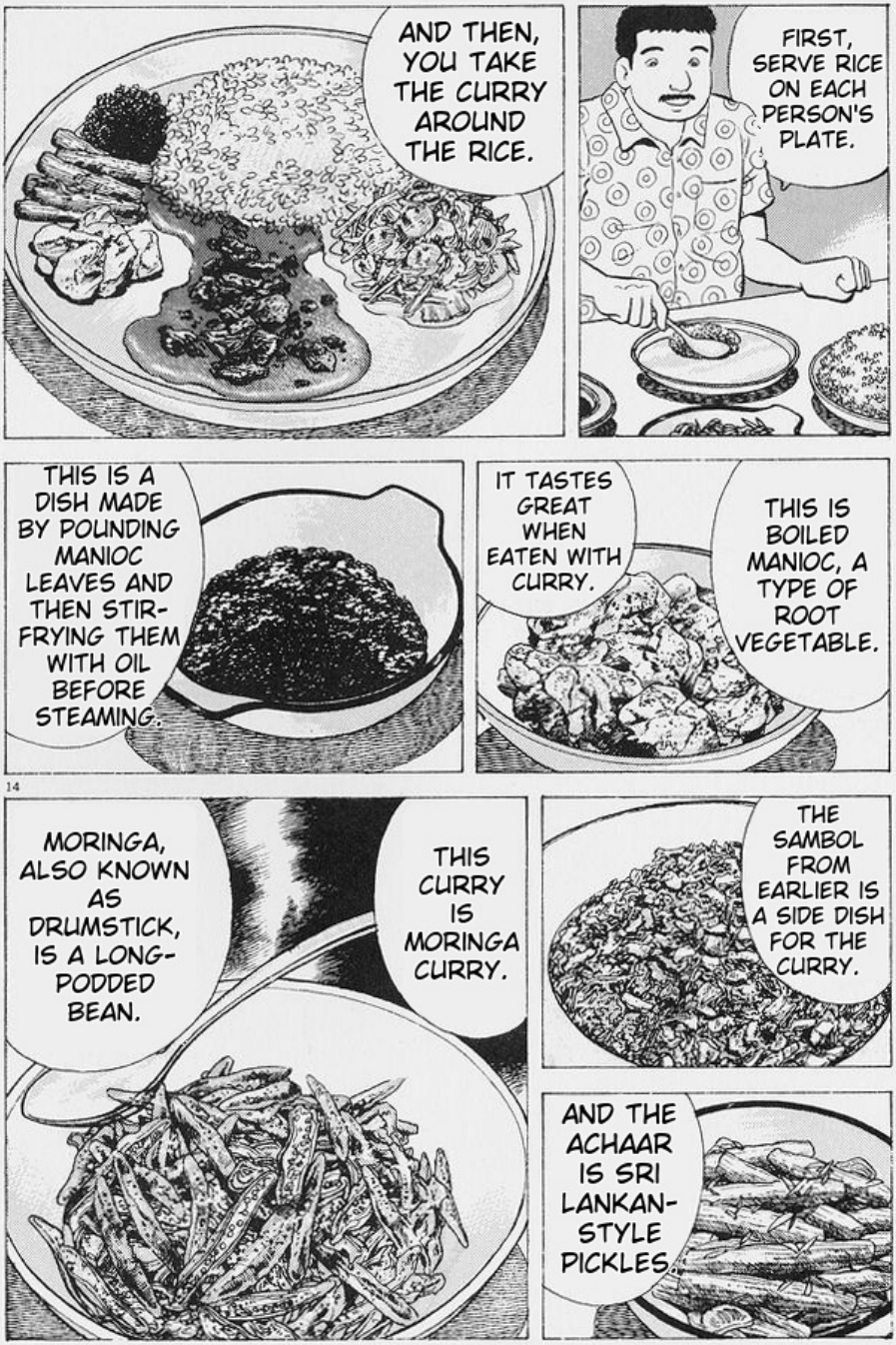

IT WAS COOKED WITH SAFFRON FOR COLOR.
THIS RICE HERE IS SOODRU SAMBA HAAR, A SMALL LONG-GRAIN VARIETY.


SOME PEOPLE SAY THIS RED RICE COOKED DISH IS THE PROTOTYPE OF JAPAN'S SEKIHAN.
AS A TYPE OF RICE, IT'S QUITE ANCIENT,


IS THIS NOT DYED? IS IT RED FROM THE START?
RED RICE...

13

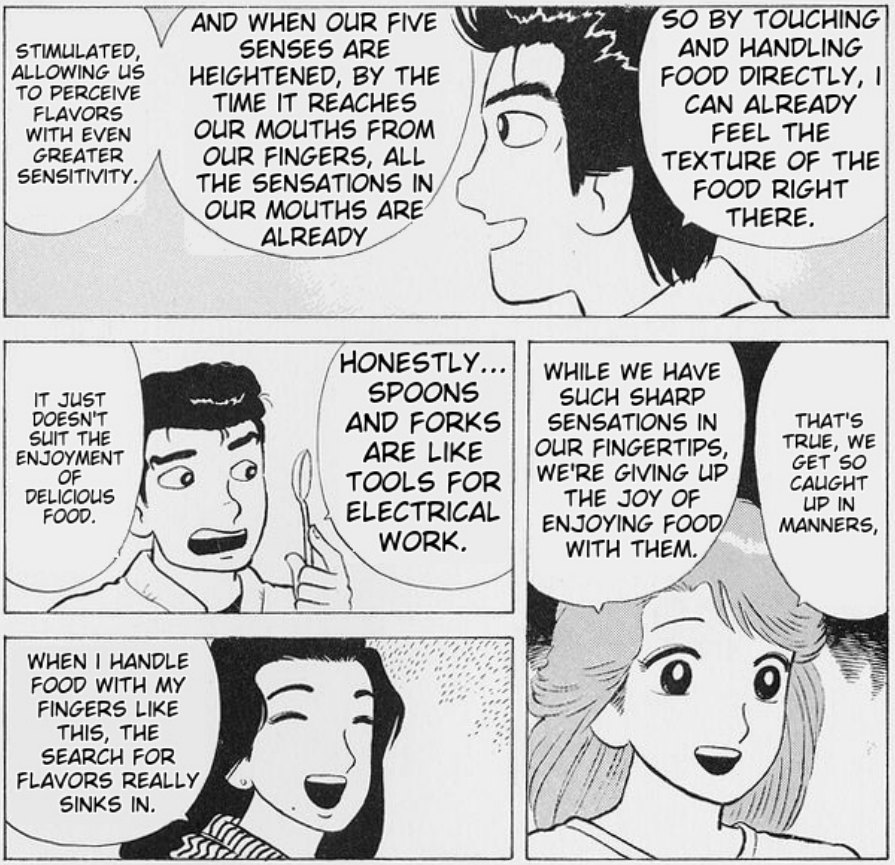
THAT'S RIGHT.


AND THEN, YOU TAKE THE CURRY AROUND THE RICE.
FIRST, SERVE RICE ON EACH PERSON'S PLATE.
THIS IS A DISH MADE BY POUNDING MANIOC LEAVES AND THEN STIR-FRYING THEM WITH OIL BEFORE STEAMING.
IT TASTES GREAT WHEN EATEN WITH CURRY.
THIS IS BOILED MANIOC, A TYPE OF ROOT VEGETABLE.
14
MORINGA, ALSO KNOWN AS DRUMSTICK, IS A LONG-PODDED BEAN.
THIS CURRY IS MORINGA CURRY.
THE SAMBOL FROM EARLIER IS A SIDE DISH FOR THE CURRY.
AND THE ACHAAR IS SRI LANKAN-STYLE PICKLES.

DELICIOUS 24

OH, SHIRAKI-SAN, YOU'RE EATING WITH YOUR HANDS.
WHEN IN ROME, DO AS THE ROMANS DO, RIGHT?
HAHA, I WAS RESISTANT AT FIRST, BUT EVERYONE HERE EATS WITH THEIR HANDS.
ONCE I TRIED IT, IT'S ACTUALLY QUITE NICE.
ALRIGHT! THEN I'LL GIVE IT A TRY TOO.
ME TOO.
HAHA... EATING WITH YOUR HANDS IS CONSIDERED OUTRAGEOUS IN JAPAN, SO,
DOING THIS MAKES MY HEART RACE LIKE I'M COMMITTING A FORBIDDEN ACT...
グニュ
グニュ
16
OH MY-! IT'S TICKLISH AND EMBARRASSING...
IT'S VERY STRANGE AND VERY PLEASANT -!
YOU BEND YOUR INDEX, MIDDLE, AND RING FINGERS TOGETHER AND SCOOP RICE WITH THEM,
YOU USE YOUR THUMB TO PUSH THE RICE INTO YOUR MOUTH.
PEOPLE WHO ARE PARTICULAR ABOUT MANNERS SAY YOU SHOULDN'T GET YOUR FINGERS DIRTY BEYOND THE SECOND JOINT.

DELICIOUS 24


SO BY TOUCHING AND HANDLING FOOD DIRECTLY, I CAN ALREADY FEEL THE TEXTURE OF THE FOOD RIGHT THERE.
AND WHEN OUR FIVE SENSES ARE HEIGHTENED, BY THE TIME IT REACHES OUR MOUTHS FROM OUR FINGERS, ALL THE SENSATIONS IN OUR MOUTHS ARE ALREADY
STIMULATED, ALLOWING US TO PERCEIVE FLAVORS WITH EVEN GREATER SENSITIVITY.
HONESTLY... SPOONS AND FORKS ARE LIKE TOOLS FOR ELECTRICAL WORK.
IT JUST DOESN'T SUIT THE ENJOYMENT OF DELICIOUS FOOD.
THAT'S TRUE, WE GET SO CAUGHT UP IN MANNERS,
WHILE WE HAVE SUCH SHARP SENSATIONS IN OUR FINGERTIPS, WE'RE GIVING UP THE JOY OF ENJOYING FOOD WITH THEM.
WHEN I HANDLE FOOD WITH MY FINGERS LIKE THIS, THE SEARCH FOR FLAVORS REALLY SINKS IN.
18
ALRIGHT!
FROM NOW ON, I THINK I'LL RECOMMEND THAT CUSTOMERS EAT WITH THEIR HANDS AT MY RESTAURANT.

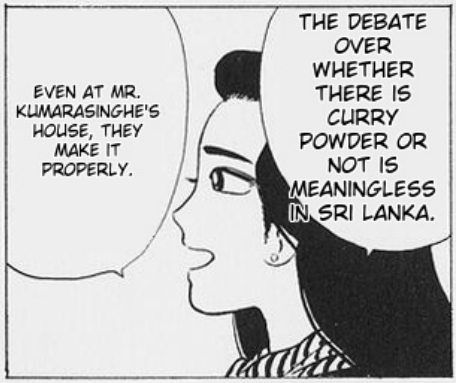
KALBINCA, SELA, RAMPA.

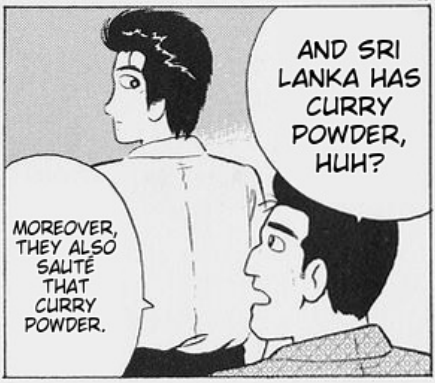
FIRST, MALDIVE FISH.

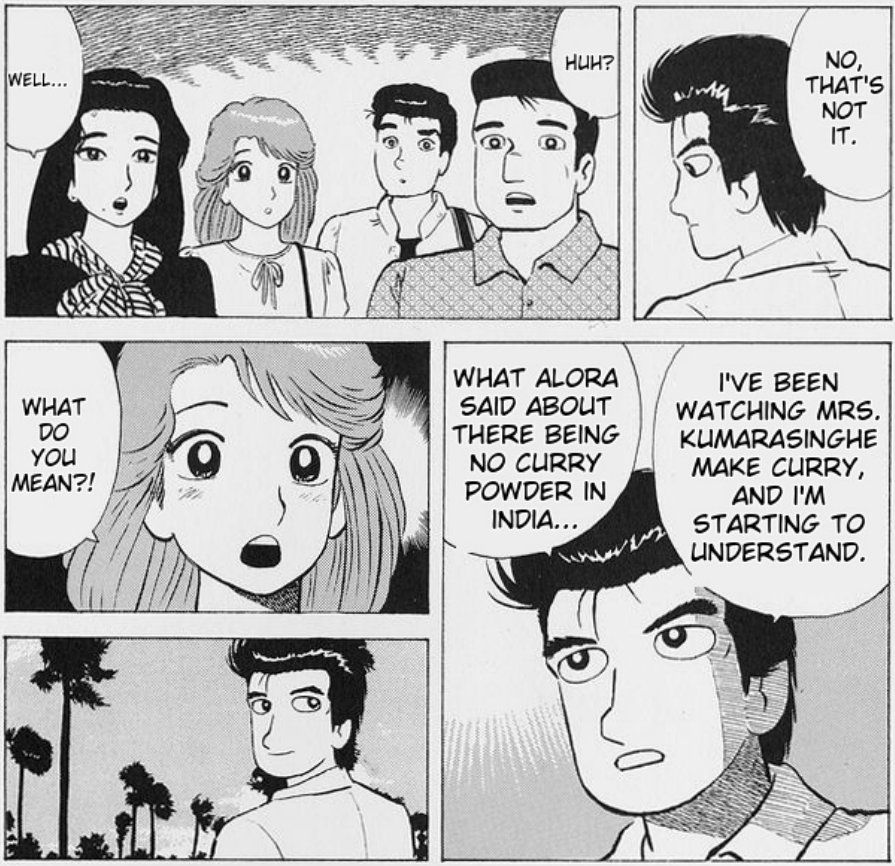
EVEN OUR HANDS! HAHA!

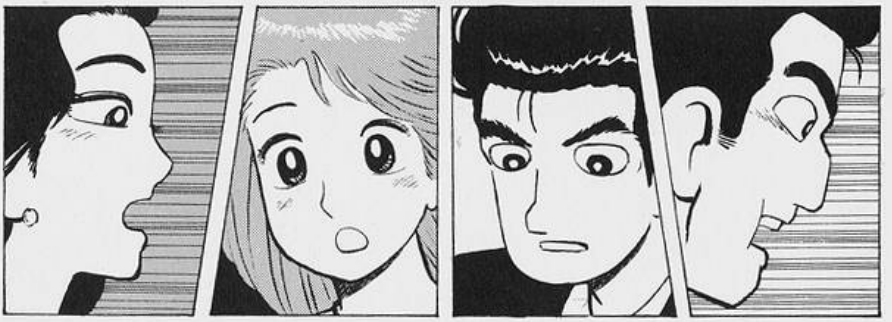
IT WAS A LOT OF FUN TO COME TO SRI LANKA AND DISCOVER THE KEY FLAVORS OF CURRY I NEVER KNEW BEFORE.

19


EVEN AT MR. KUMARASINGHE'S HOUSE, THEY MAKE IT PROPERLY.
THE DEBATE OVER WHETHER THERE IS CURRY POWDER OR NOT IS MEANINGLESS IN SRI LANKA.


AND SRI LANKA HAS CURRY POWDER, HUH?
MOREOVER, THEY ALSO SAUTÉ THAT CURRY POWDER.


WELL...
HUH?
NO, THAT'S NOT IT.
WHAT DO YOU MEAN?!
WHAT ALORA SAID ABOUT THERE BEING NO CURRY POWDER IN INDIA...
I'VE BEEN WATCHING MRS. KUMARASINGHE MAKE CURRY, AND I'M STARTING TO UNDERSTAND.
20
THE ANSWER IS WAITING FOR US IN INDIA!!
WE NEED TO GO TO INDIA NOW!



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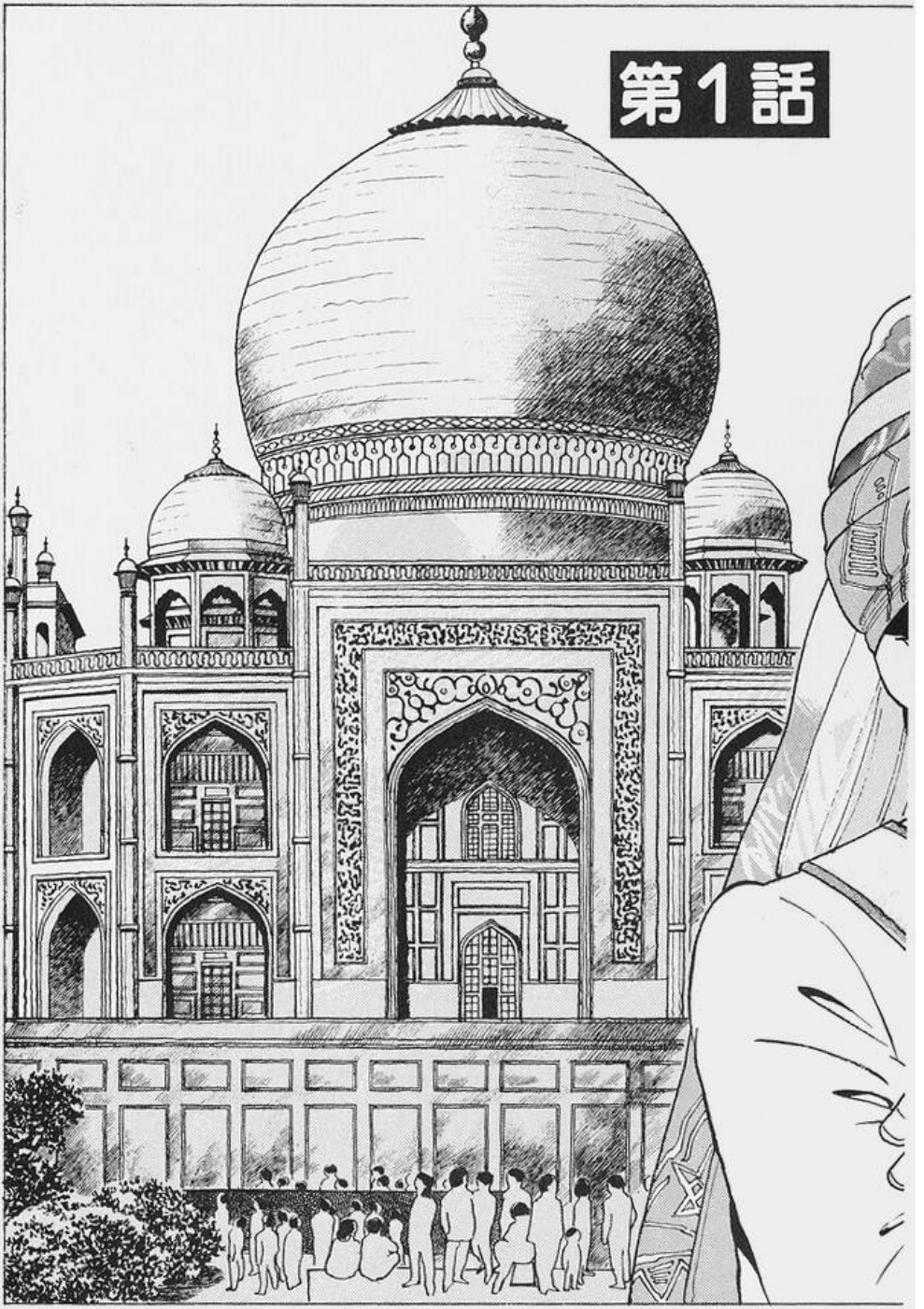
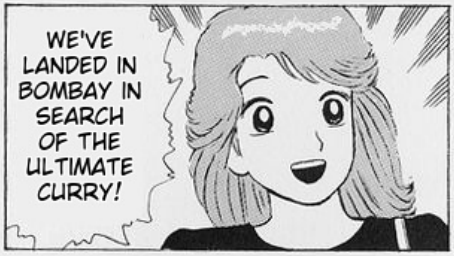

第1話

AIR INDIA
INDIA, BOMBAY INTERNATIONAL AIRPORT.


WE'VE LANDED IN BOMBAY IN SEARCH OF THE ULTIMATE CURRY!

WE'VE ARRIVED IN INDIA!
INDIA, IT'S INDIA!

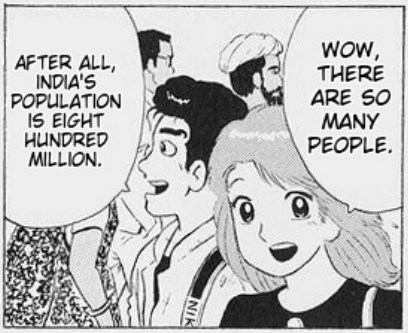
MY HEART IS RACING!
WHAT AWAITS US!

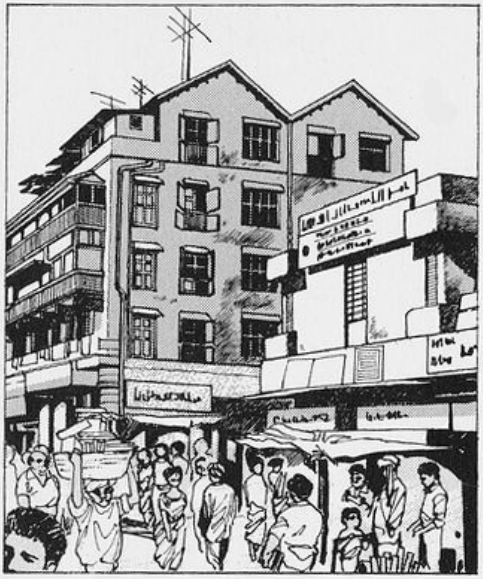
2

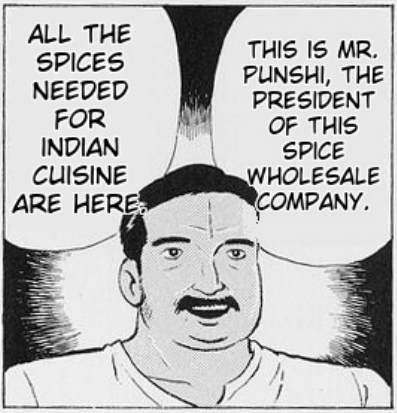
HEY, ALORA!
NICE TO MEET YOU.

WELCOME TO INDIA.

DELICIOUSNESS 24







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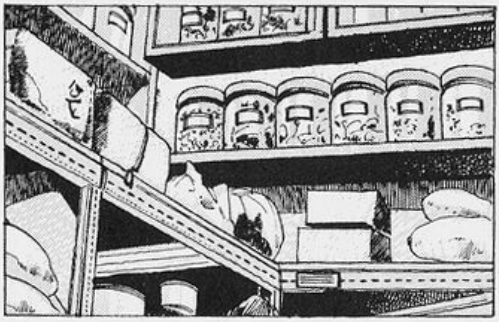
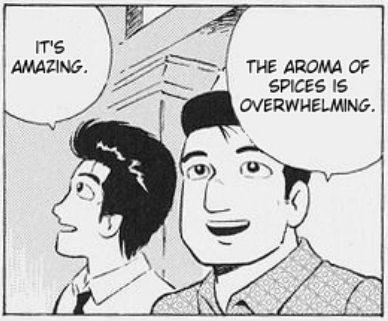
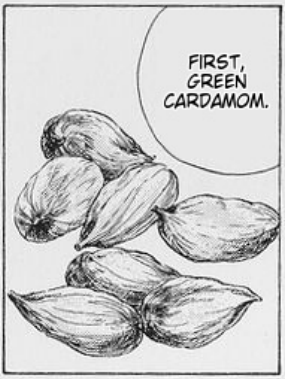
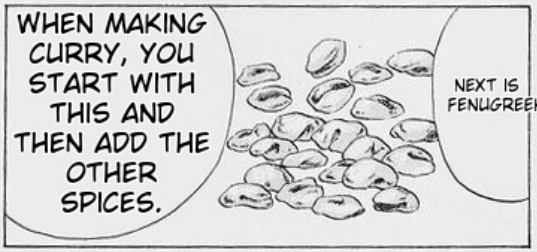




*TL NOTE: INDIA'S POPULATION IS NOW OVER A BILLION PEOPLE.

DELICIOUSNESS 24





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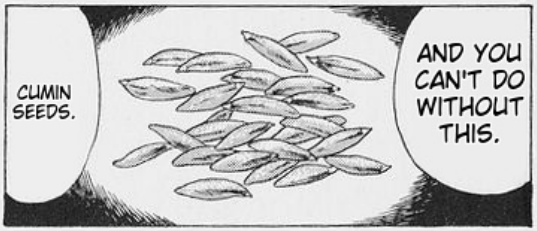
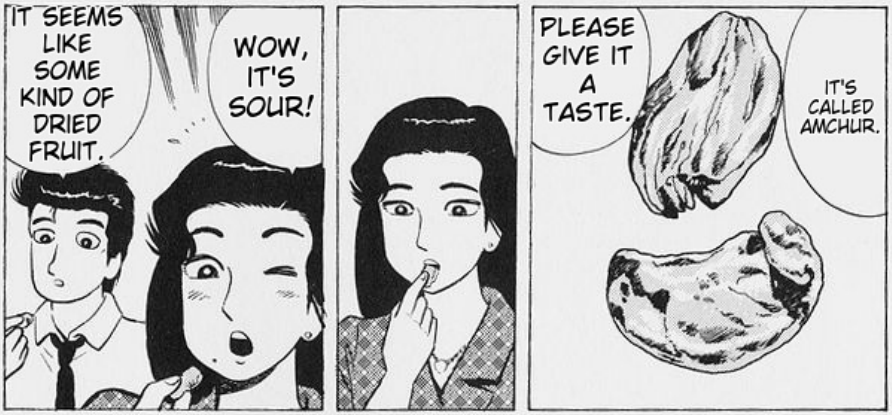
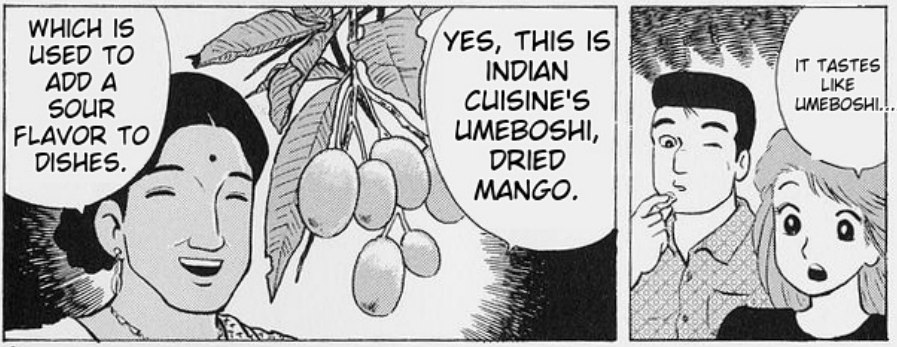


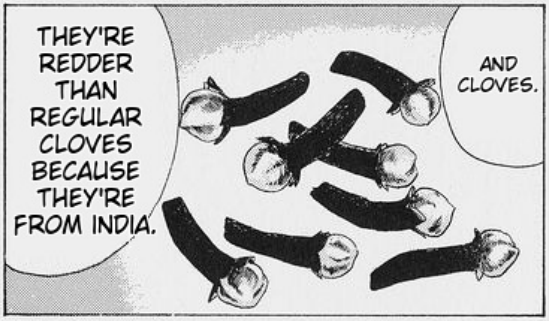

IT SEEMS LIKE SOME KIND OF DRIED FRUIT.
WOW, IT'S SOUR!
PLEASE GIVE IT A TASTE.
IT'S CALLED AMCHUR.

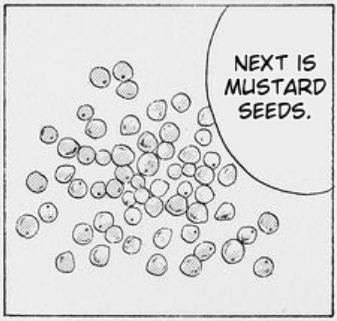

WHICH IS USED TO ADD A SOUR FLAVOR TO DISHES.
YES, THIS IS INDIAN CUISINE'S UMEBOSHI, DRIED MANGO.
IT TASTES LIKE UMEBOSHI...!

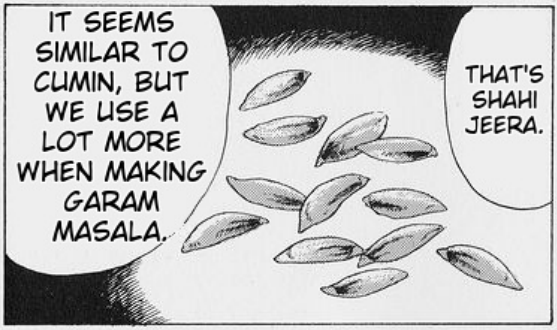
6

I CAN'T BELIEVE SOMETHING THAT SHARES THE JAPANESE PALATE IS FOUND SO FAR AWAY.
THIS IS A GREAT FIND.
WOW... IS THIS UMEBOSHI?!
WE HAVE AMCHUR, OR DRIED MANGO...
AFTER THE MALDIVE FISH, WHICH IS A TYPE OF BONITO FLAKES,

DELICIOUSNESS 24







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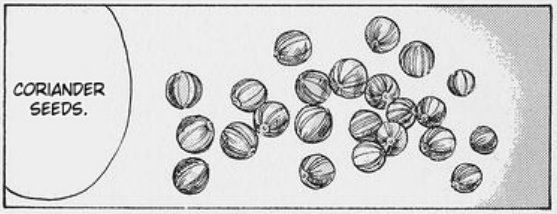
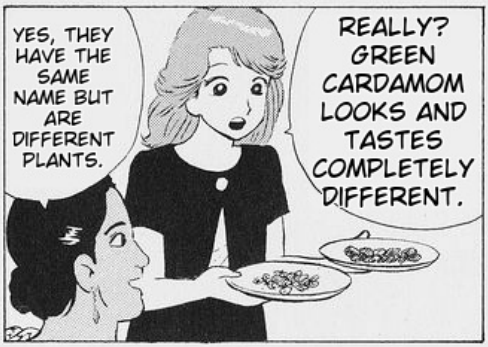
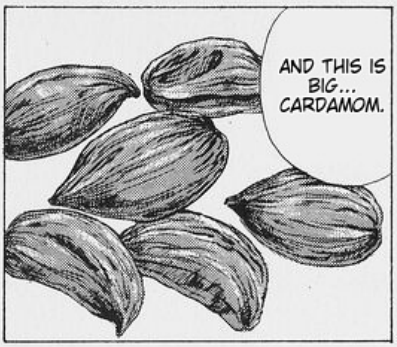
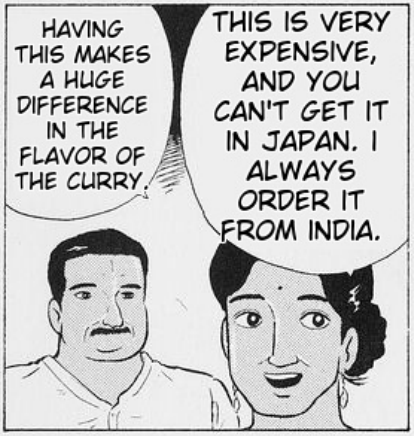


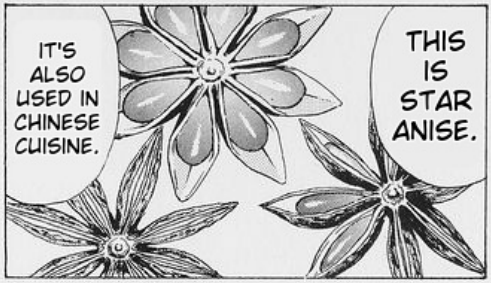

YES, THEY HAVE THE SAME NAME BUT ARE DIFFERENT PLANTS.
REALLY? GREEN CARDAMOM LOOKS AND TASTES COMPLETELY DIFFERENT.


AND THIS IS BIG... CARDAMOM.

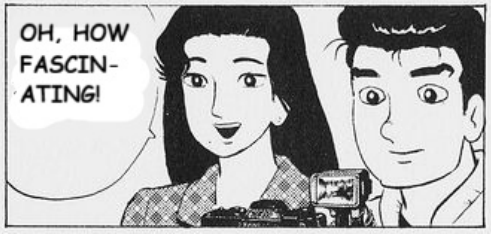
I DIDN'T KNOW ABOUT THIS.
BIG... CARDAMOM, HUH.

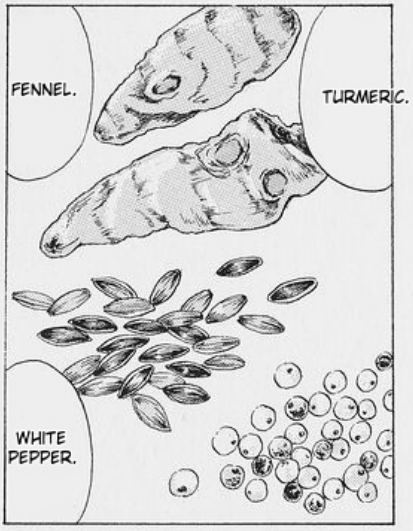
WOW, INDIAN SPICES ARE REALLY DEEP.


HAVING THIS MAKES A HUGE DIFFERENCE IN THE FLAVOR OF THE CURRY.
THIS IS VERY EXPENSIVE, AND YOU CAN'T GET IT IN JAPAN. I ALWAYS ORDER IT FROM INDIA.

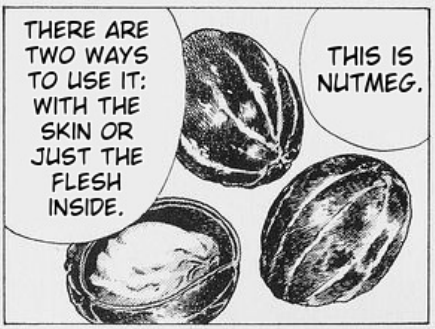

IT'S ALSO USED IN CHINESE CUISINE.
THIS IS STAR ANISE.

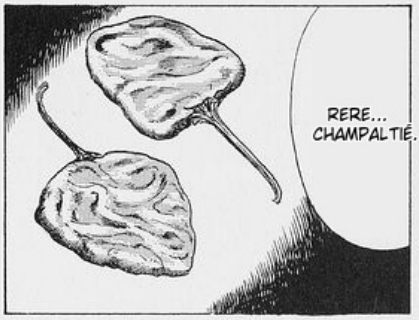
8

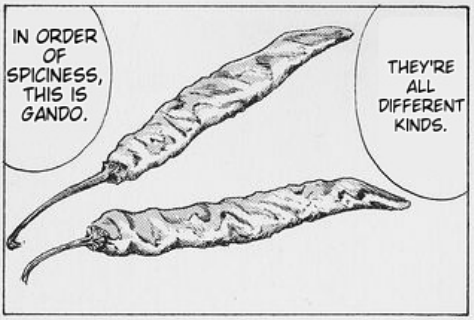

OH, HOW FASCIN-ATING!


FENNEL.
TURMERIC.
WHITE PEPPER.

DELICIOUSNESS 24







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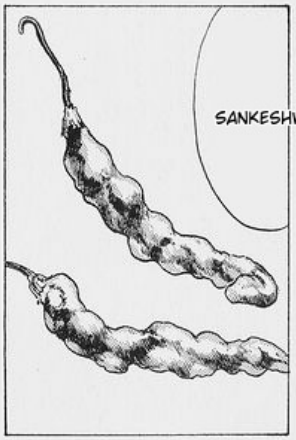
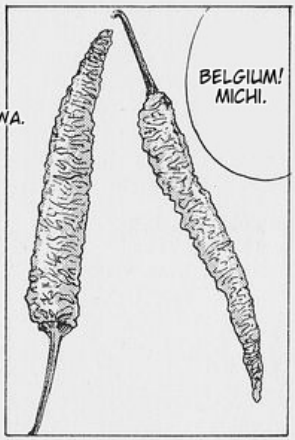
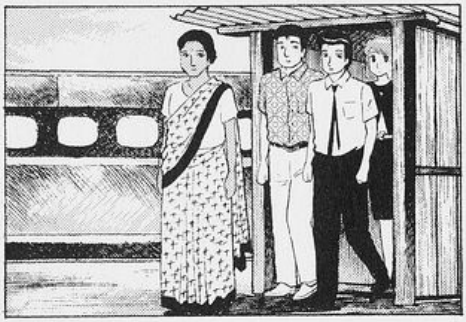


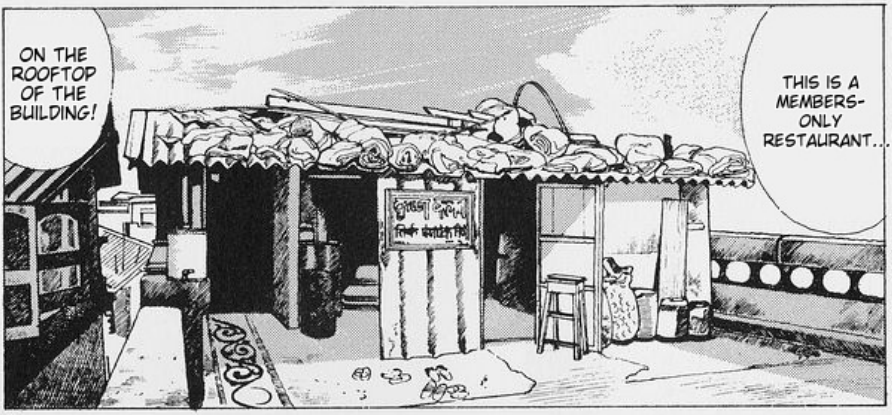


THIS IS SPICY, BUT I ONLY USE IT FOR SEASONING SOUP, SO IT'S OUT OF ORDER.
AND PAUL MICHI.
KASHMIR MICHI.
AND YOU ALSO USE FRESH CHILIES, RIGHT!
WHOA! THERE ARE THIS MANY TYPES JUST FOR DRIED RED CHILIES?!
TO THINK YOU CAN DIFFERENTIATE BETWEEN THIS MANY SPICES AND CHILIES...
10
DOESN'T HAVE CURRY POWDER.
IF IT WERE A SPICE WHOLESALER, IT SHOULD HAVE ALL THE SPICES, BUT IT
あっ
HAVE YOU NOTICED SOMETHING, TOCHIKAWA?
WHAT DO YOU MEAN BY THAT?

DELICIOUSNESS 24

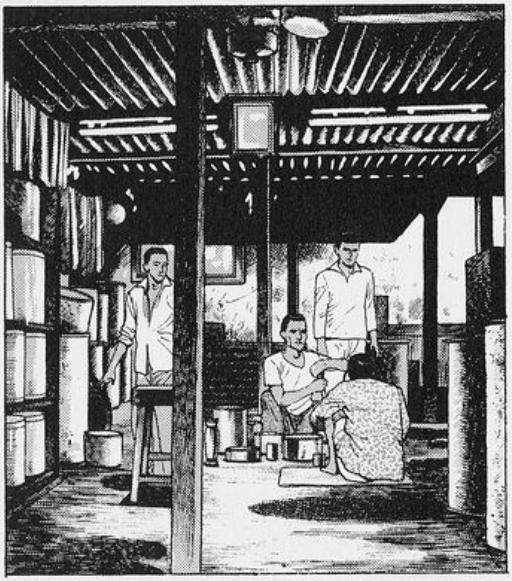
EVEN WEALTHY ARABS COME ALL THE WAY HERE.
THIS IS A RESTAURANT EXCLUSIVELY FOR VEGETARIANS.




ON THE ROOFTOP OF THE BUILDING!
THIS IS A MEMBERS-ONLY RESTAURANT...?!

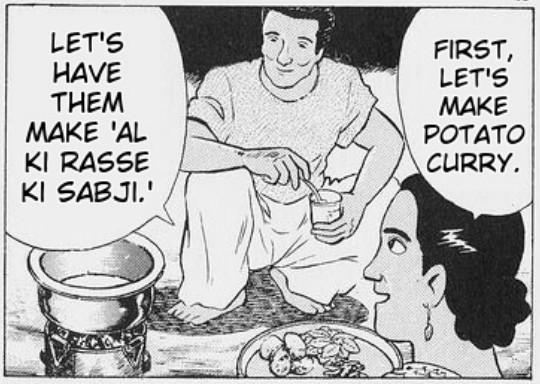
12

IN HINDI, A CHEF IS CALLED A 'MAHARAJ.'
THIS IS MR. MARAJI. THE PRESIDENT AND CHEF OF THIS RESTAURANT.
WELCOME.

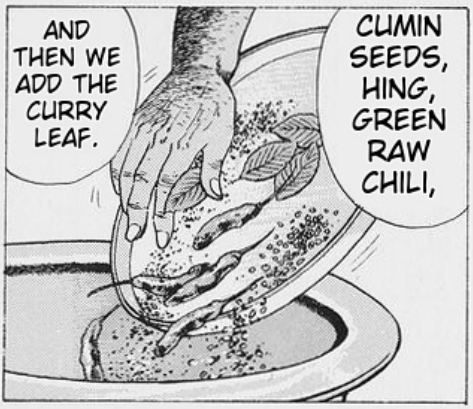


DELICIOUSNESS 24

13

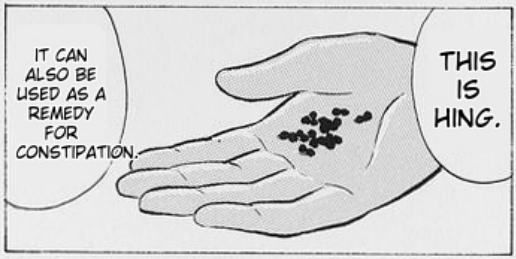


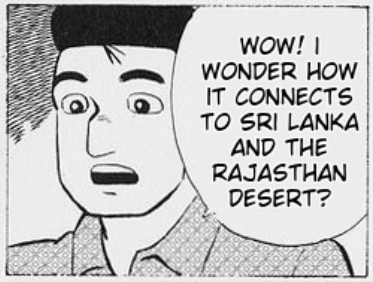
OH, THAT CURRY LEAF,
ISN'T IT THE SAME AS SRI LANKAN KALPAVRIKSHA?!


CUMIN SEEDS, HING, GREEN RAW CHILI,
AND THEN WE ADD THE CURRY LEAF.

SO, IT'S NOT USED IN REGULAR INDIAN CUISINE?
AT LEAST IN CENTRAL TO NORTHERN INDIA, IT'S NOT USED; I'VE NEVER USED IT EITHER.

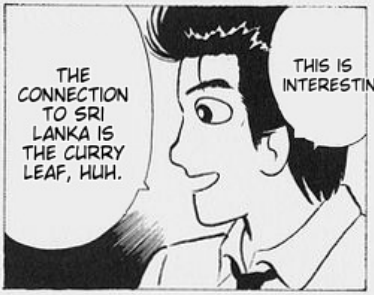
THIS CURRY LEAF IS THE SECRET TO THE FLAVOR OF MY COOKING.

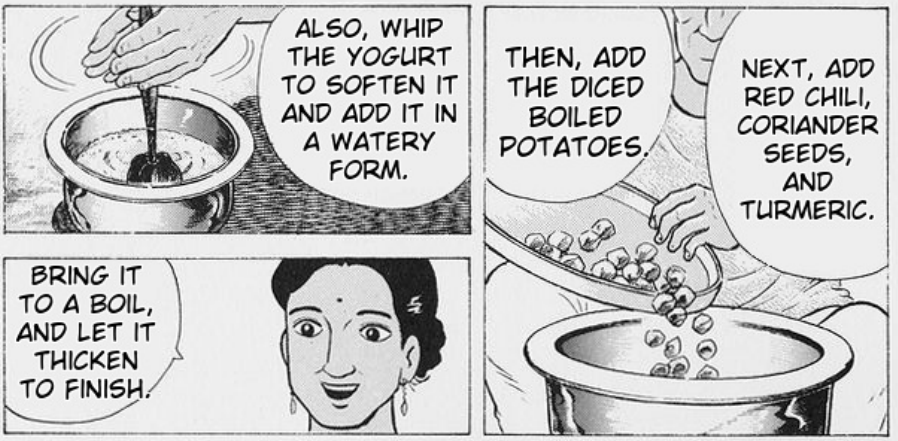

THIS IS HING.
IT CAN ALSO BE USED AS A REMEDY FOR CONSTIPATION.


WOW! I WONDER HOW IT CONNECTS TO SRI LANKA AND THE RAJASTHAN DESERT?

14

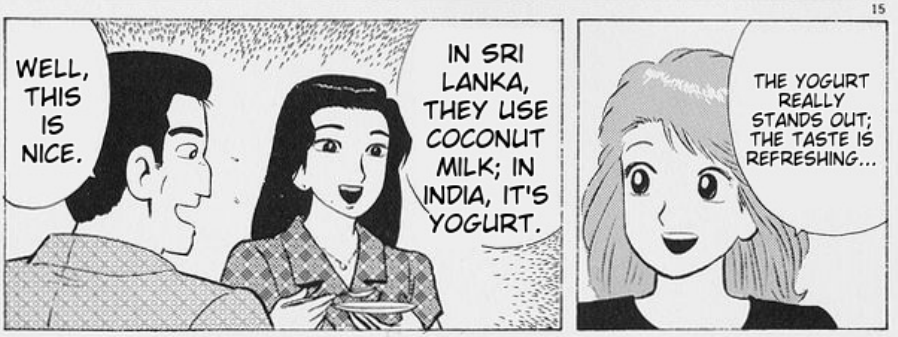
WOW, WHAT A STRONG AROMA! IT REALLY SMELLS LIKE HERBAL MEDICINE.
THIS IS A SPICE I'VE NEVER ENCOUNTERED BEFORE.


THIS IS INTERESTING.
THE CONNECTION TO SRI LANKA IS THE CURRY LEAF, HUH.


ALSO, WHIP THE YOGURT TO SOFTEN IT AND ADD IT IN A WATERY FORM.
BRING IT TO A BOIL, AND LET IT THICKEN TO FINISH.
THEN, ADD THE DICED BOILED POTATOES.
NEXT, ADD RED CHILI, CORIANDER SEEDS, AND TURMERIC.

THE HINTS OF CURRY LEAVES AND HING ARE THE BACKBONE OF THE OVERALL FLAVOR.
MMMMM...

15


WELL, THIS IS NICE.
IN SRI LANKA, THEY USE COCONUT MILK; IN INDIA, IT'S YOGURT.
THE YOGURT REALLY STANDS OUT; THE TASTE IS REFRESHING...

THIS IS CALLED CHANADA BEANS.
WE'LL MAKE A CURRY USING THE BEAN FLOUR, CALLED 'BERE.'
VEGETARIANS EAT A LOT OF BEANS AS A SOURCE OF PROTEIN.
KNEAD IT IN PEANUT OIL.
MIX TURMERIC, RED CHILI POWDER, CUMIN SEEDS, AND SALT INTO THE BEAN FLOUR,
ROLL IT INTO STICKS AND BOIL.
ADD WATER AND KNEAD FURTHER...
16
ADD THE FRIED BEAN DOUGH TO THE HEATED OIL,
TAKE OIL IN A POT, ADD CUMIN, HING, CURRY LEAVES, GREEN CHILIES, AND SALT,
ONCE BOILED, CUT IT...
FRY IT IN PEANUT OIL.

WOW, IT'S CRUNCHY AND HAS A GREAT TEXTURE...

SLOWLY COOK IT THROUGH, AND IT'S READY.

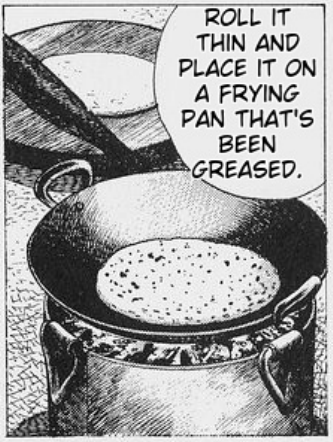
IF I MAKE MOCHI WITH KINAKO AND FRY IT IN OIL, IT SHOULD LOOK SOMETHING LIKE THIS.

I'M GOING TO MAKE CHAPATI AND A UNIQUE ROTI.

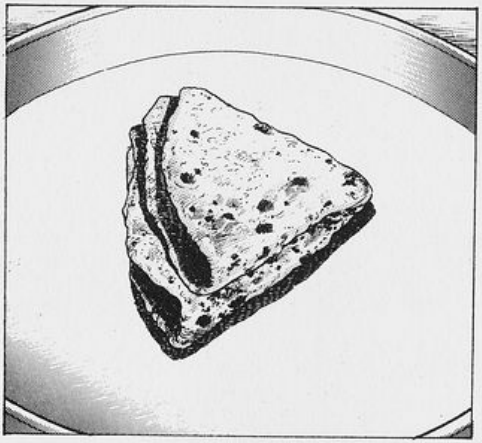
THIS WAY, YOU CAN GET ENERGY WITHOUT EATING MEAT.
MIXING BEAN FLOUR WITH OIL AND FRYING IT... THIS IS NUTRITIOUS.

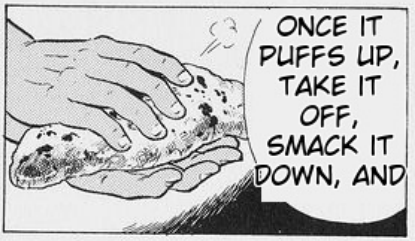
17

ONCE IT'S COOKED HALFWAY, PLACE IT DIRECTLY ON THE CHARCOAL FIRE...


ROLL IT THIN AND PLACE IT ON A FRYING PAN THAT'S BEEN GREASED.

NEXT, KNEAD THE WHEAT FLOUR...
CHAPATI IS LIKE A STAPLE FOOD FOR INDIANS.



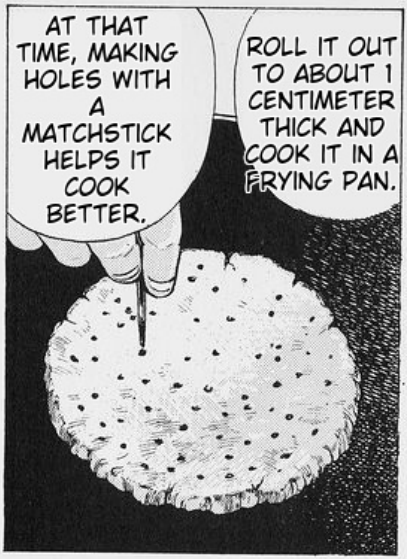

ONCE IT PUFFS UP, TAKE IT OFF, SMACK IT DOWN, AND

POUR MELTED GHEE OVER IT AND FOLD IT.

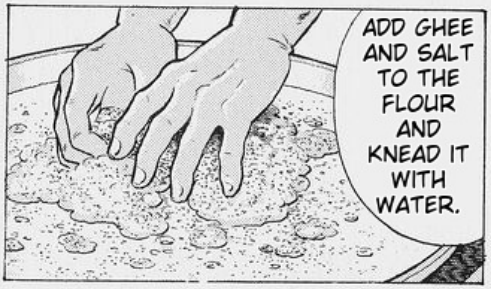
DON'T FORGET TO ADD GHEE AT THE END TOO.

THE TRICK IS TO PLACE IT DIRECTLY OVER THE CHARCOAL FIRE HALFWAY THROUGH.
IT'S FRAGRANT AND DELICIOUS!

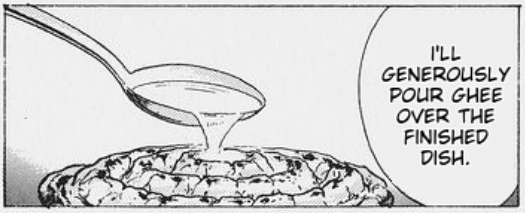
18

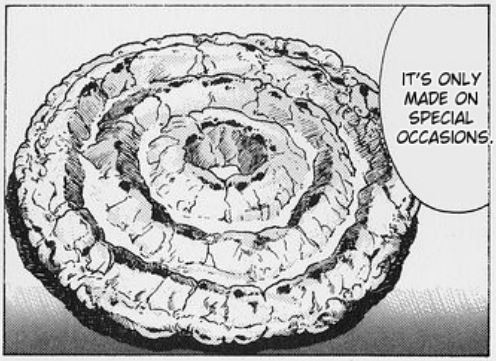

AT THAT TIME, MAKING HOLES WITH A MATCHSTICK HELPS IT COOK BETTER.
ROLL IT OUT TO ABOUT 1 CENTIMETER THICK AND COOK IT IN A FRYING PAN.

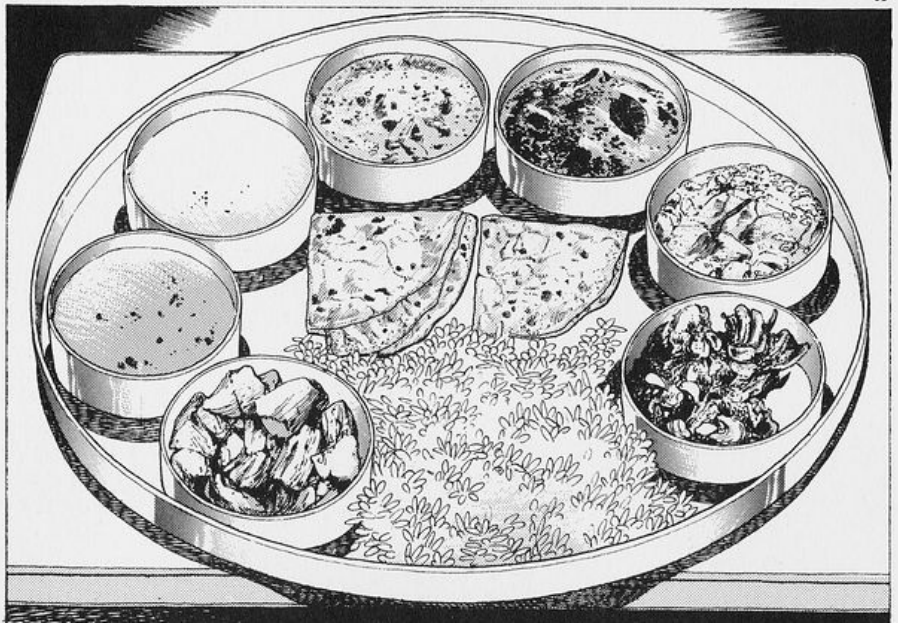
SLAJ IS THE SUN, ROTA IS THE LOCAL TERM FOR ROTI IN THE RAJASTHAN DESERT, MEANING GRILLED RICE CAKE.
NEXT IS 'SLAJ ROTA.'


ADD GHEE AND SALT TO THE FLOUR AND KNEAD IT WITH WATER.

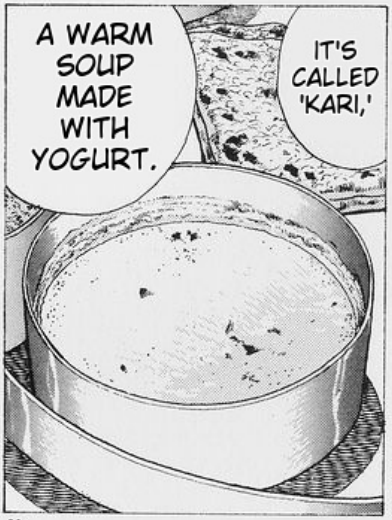
DELICIOUSNESS 24

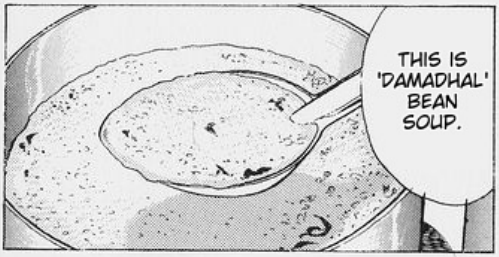






NOW, WE'VE PREPARED VARIOUS DISHES. LET'S DIG IN!


A WARM SOUP MADE WITH YOGURT.
IT'S CALLED 'KARI,'

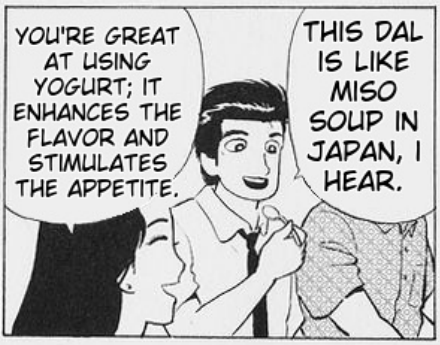

THIS IS 'DAMADHAL' BEAN SOUP.

IT'S A DESSERT WITH MANGO DRIZZLED IN HONEY.

WHITE GOURD AND BOTTLE GOURD CURRY.
AND, 'DOODI KI SABZI.'

BITTER GOURD CURRY.
'KARELE KI SABZI.'

PLUS, WITH VEGETABLES AND YOGURT, THIS IS REALLY GOOD FOR THE BODY.
MOST SPICES ARE PRETTY MUCH THE SAME AS HERBAL MEDICINE, RIGHT?


YOU'RE GREAT AT USING YOGURT; IT ENHANCES THE FLAVOR AND STIMULATES THE APPETITE.
THIS DAL IS LIKE MISO SOUP IN JAPAN, I HEAR.

NOW... WHAT HAVE YOU NOTICED WHILE LOOKING AT THE MAHARAJA'S DISHES?

EVEN THOUGH IT'S VEGETARIAN FOOD, IT HAS A RICH AND HEARTY FLAVOR.

THERE'S STILL DELHI TO EXPLORE...
WAIT, IT'S TOO EARLY TO DRAW CONCLUSIONS.

CURRY POWDER DOESN'T EVEN HAVE A SHAPE...

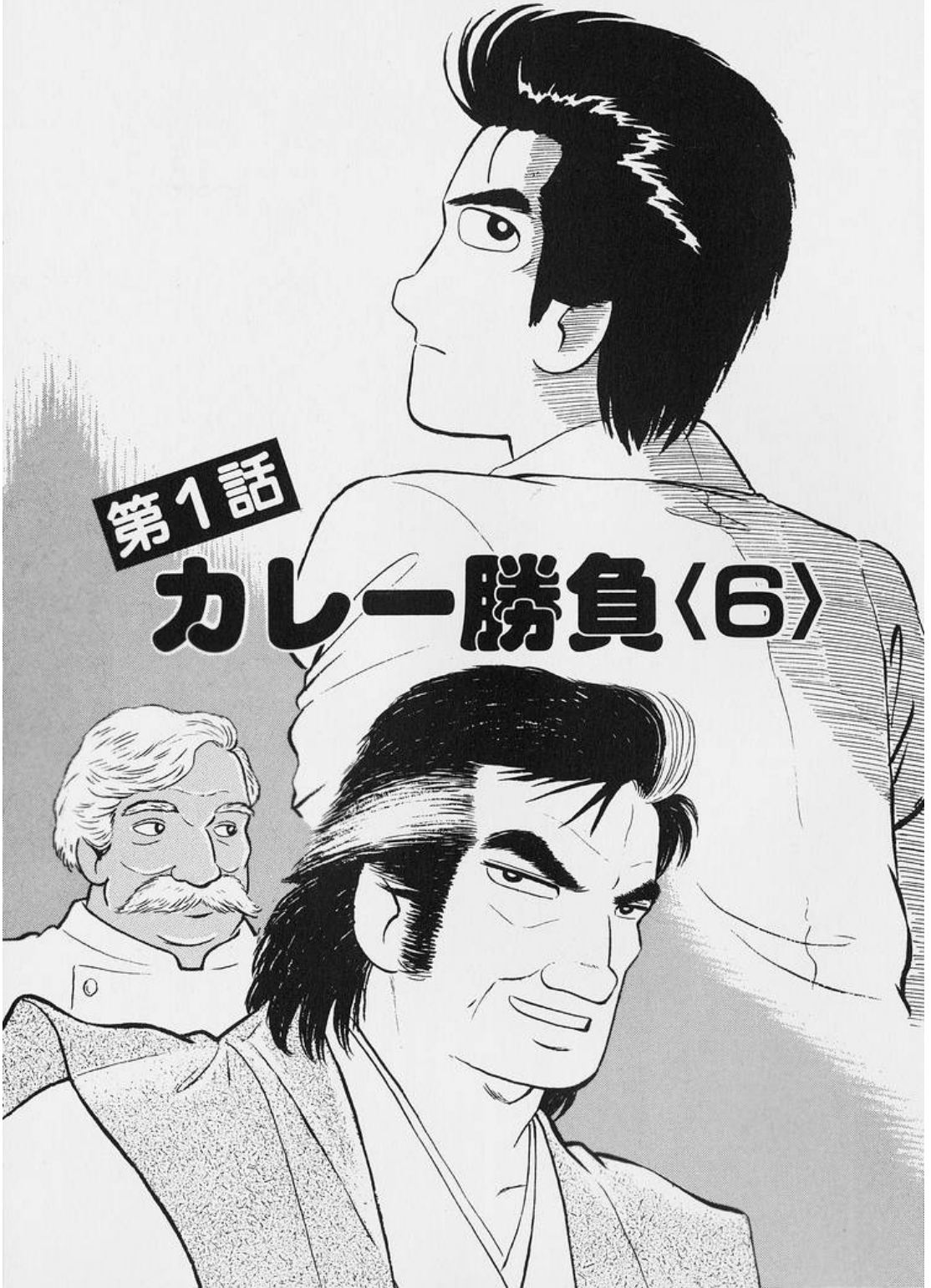
UNLIKE IN SRI LANKA, THEY DON'T USE A SPICE MIX.
THE SPICES ARE ALL USED INDIVIDUALLY, HUH...

21

I'M LOOKING FORWARD TO IT.

YES, THE TOP CHEF FROM INDIA IS WAITING FOR US.
IN DELHI, YOU CAN FIND NORTHERN INDIAN CUISINE, RIGHT?

I HEAR SOMEONE IS COMING FROM JAPAN TO SEE THAT CHEF.
...HOWEVER, I JUST RECEIVED SOME NEWS.
THIS IS IT.
THAT'S WHERE YOU'LL FINALLY FIND OUT IF THERE'S CURRY POWDER IN INDIA.
KAIBARA YUZAN?!
SOMEONE CALLED KAIBARA YUZAN.
ゴゴゴゴ
ARE YOU GOING TO FACE OFF AGAINST KAIBARA YUZAN IN DELHI?!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……

I JUST HOPE THERE WON'T BE ANY TROUBLE...

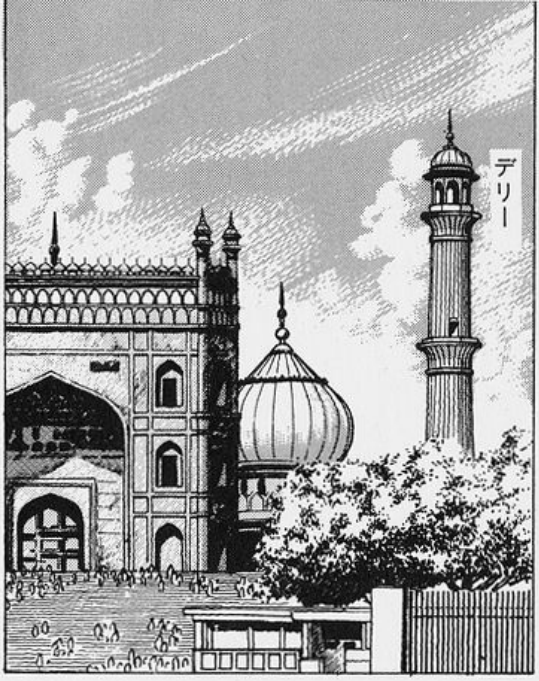
I WONDER IF KAIBARA YŪZAN IS ALSO COMING TO DELHI TO GRASP THE SECRETS OF CURRY DISHES IN PREPARATION FOR THE ULTIMATE AND SUPREME MENU SHOWDOWN...

2

GOOD LUCK, MR. YAMAOKA!

HMM...
くわっ
IT'S A PRELIMINARY BATTLE BEFORE THE ULTIMATE AND SUPREME SHOWDOWN.

FUTAKI IS TRYING TO PROVOKE YAMAOKA SO THAT SHE CAN BE THE ONE TO CALM HIM DOWN.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WOW!

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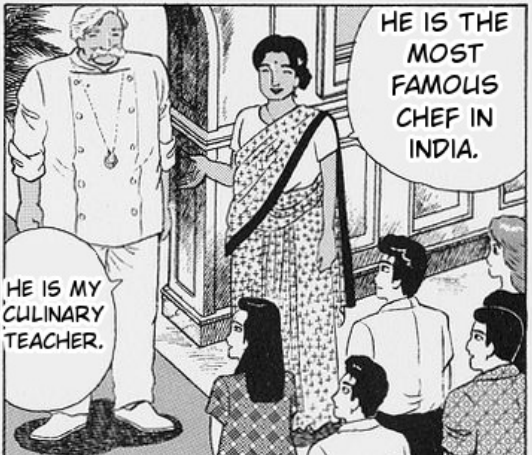
HERE, THIS IS THE HOTEL'S EXECUTIVE CHEF, MOHAMED IMTIAZ QURESHI.

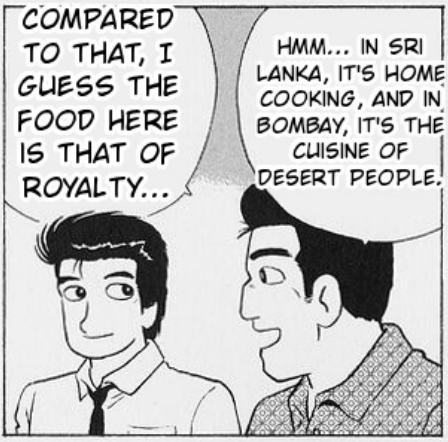
3

OF COURSE, MY FATHER WAS A GREAT CHEF AS WELL.
THE CHEF GREW UP IN A FAMILY WHERE ALL HIS RELATIVES WERE COOKS.


HE IS THE MOST FAMOUS CHEF IN INDIA.
HE IS MY CULINARY TEACHER.

SINCE THERE WAS NO OTHER CHOICE, I WENT OUT AND COOKED MYSELF.
MY SISTER'S HUSBAND WAS ALSO A COOK, BUT AT ONE POINT WHEN HE WAS ASKED TO COOK FOR A FAMOUS MAHARAJA, HE WAS AWAY.
THAT WAS MY FIRST STEP AS A COOK.
THE MEAL WAS A HUGE SUCCESS, AND THE MAHARAJA, KNOWING I WAS STILL A CHILD, WAS VERY SURPRISED AND REWARDED ME WITH 51 SILVER COINS.
AT THAT TIME, I WAS NOT YET 18 AND DIDN'T EVEN HAVE A BEARD.
THE MAHARAJA IS THE TERM FOR A KING, YOU KNOW.
4
AND THEN HE WAS INVITED TO THIS HOTEL AS A CHEF.
SINCE THEN, HE WAS SOUGHT AFTER BY FAMOUS RESTAURANTS ALL OVER INDIA AND WON SEVERAL INTERNATIONAL COOKING CONTESTS,
A REWARD OF SILVER COINS FROM THE MAHARAJA! THAT'S SO COOL.
HE WAS A GENIUS IN COOKING, WASN'T HE?

I'M REALLY LOOKING FORWARD TO SEEING WHAT COMES OUT.


COMPARED TO THAT, I GUESS THE FOOD HERE IS THAT OF ROYALTY...
HMM... IN SRI LANKA, IT'S HOME COOKING, AND IN BOMBAY, IT'S THE CUISINE OF DESERT PEOPLE.

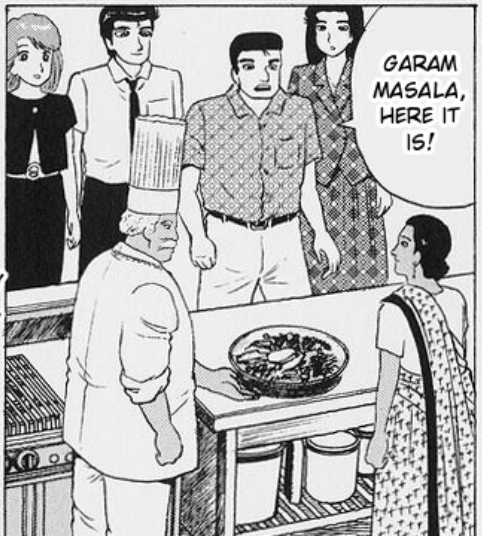
COME ON, LET'S HEAD TO THE KITCHEN.

FIRST, WE WILL MAKE GARAM MASALA.

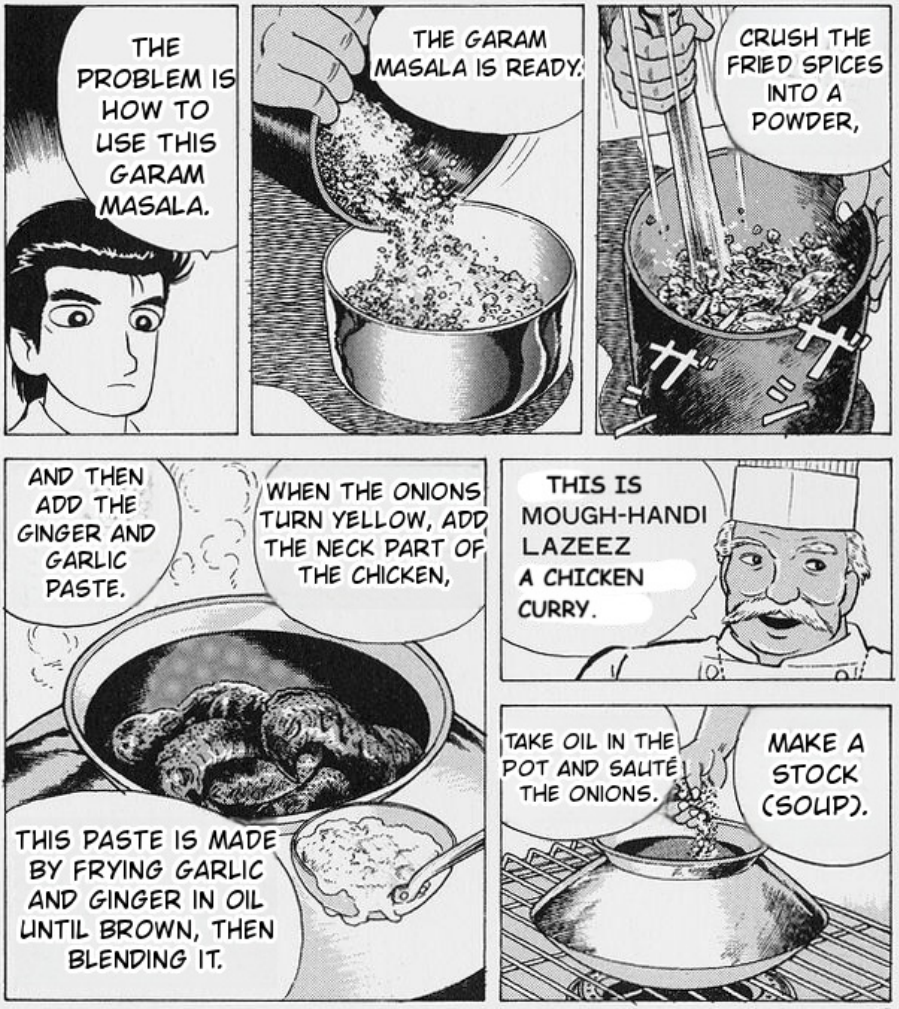
5

NOW, WE CAN FINALLY FIND OUT IF THERE'S CURRY POWDER IN INDIAN CUISINE!

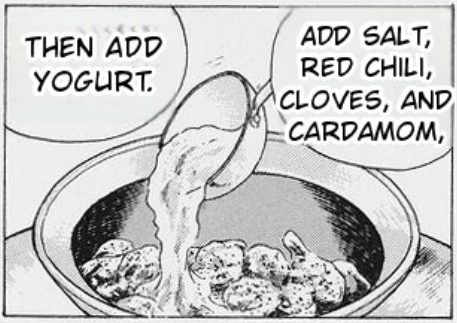
IT'S FINALLY HAPPENING.

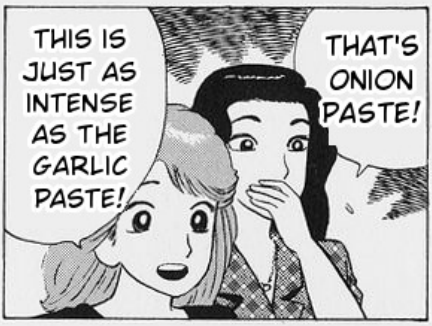

GARAM MASALA, HERE IT IS!

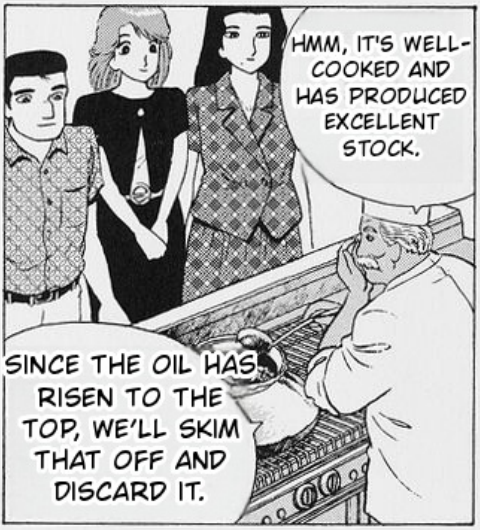
SHAHI JEERA, AND THEN RED CHILI.
MACE, BAY LEAVES, CINNAMON, CORIANDER,
CUMIN SEEDS, NUTMEG, BIG CARDAMOM, FENNEL.
THE INGREDIENTS I USE ARE CARDAMOM, CLOVES, AND BLACK PEPPER.
THEN ADD CINNAMON, NUTMEG, BAY LEAVES, CARDAMOM, AND CLOVES,
FIRST, ADD CORIANDER, CUMIN, BIG CARDAMOM, AND FENNEL TOGETHER,
SAUTÉ ON LOW HEAT FOR ABOUT 10 MINUTES,
6
SO YOU ALSO SAUTÉ SPICES IN DELHI!
WOW! FRAGRANT.
AFTER A LITTLE WHILE, ADD MACE, BLACK PEPPER, RED CHILI, AND FINALLY SAUTÉ WITH SHAHI JEERA.

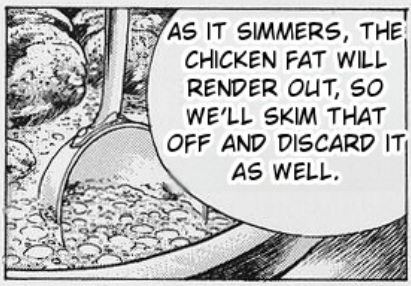

THE PROBLEM IS HOW TO USE THIS GARAM MASALA.
THE GARAM MASALA IS READY.
CRUSH THE FRIED SPICES INTO A POWDER,
AND THEN ADD THE GINGER AND GARLIC PASTE.
WHEN THE ONIONS TURN YELLOW, ADD THE NECK PART OF THE CHICKEN,
THIS PASTE IS MADE BY FRYING GARLIC AND GINGER IN OIL UNTIL BROWN, THEN BLENDING IT.
THIS IS MOUGH-HANDI LAZEEZ A CHICKEN CURRY.
TAKE OIL IN THE POT AND SAUTÉ THE ONIONS.
MAKE A STOCK (SOUP).
7
THE SPICES USED ARE CINNAMON, CLOVES, MACE, CARDAMOM, AND RED CHILI.
YOU REALLY KNOW THE PROPERTIES OF GARLIC WELL.
IF YOU BLEND GARLIC WHILE IT'S RAW, IT WILL SMELL BAD AND LOSE ITS NUTRITIONAL VALUE.

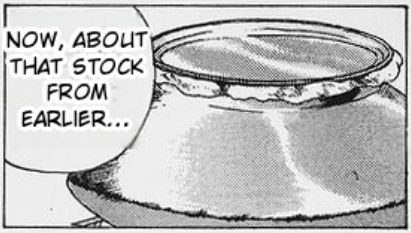
IN INDIAN CUISINE, YOGURT PLAYS AN IMPORTANT ROLE.
HERE'S YOGURT AGAIN.
ADD PLENTY OF YOGURT THERE.
THE NECK BONES SIMMER WELL TO CREATE A GOOD BROTH.
THIS CREATES PRESSURE FROM THE STEAM INSIDE THE POT,
AT THIS TIME, KNEAD THE RAW DOUGH WELL, WRAP IT AROUND THE EDGE OF THE POT, AND COVER IT.
WHEN IT'S WELL COOKED, ADD WATER AND SIMMER ON LOW HEAT.
8
ADD GINGER AND GARLIC PASTE HERE, ALONG WITH THE ONION PASTE.
SAUTÉ THE ONION PASTE IN OIL UNTIL IT TURNS BROWN, THEN PUT IT IN A BLENDER.
NOW, SEPARATELY, COOK THE CHICKEN THIGHS.
ADD OIL TO THE POT AND PUT IN THE DEBONED CHICKEN THIGHS.


THEN ADD YOGURT.
ADD SALT, RED CHILI, CLOVES, AND CARDAMOM,

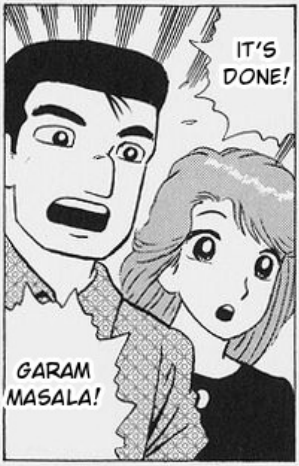

THIS IS JUST AS INTENSE AS THE GARLIC PASTE!
THAT'S ONION PASTE!


HMM, IT'S WELL-COOKED AND HAS PRODUCED EXCELLENT STOCK.
SINCE THE OIL HAS RISEN TO THE TOP, WE'LL SKIM THAT OFF AND DISCARD IT.


AS IT SIMMERS, THE CHICKEN FAT WILL RENDER OUT, SO WE'LL SKIM THAT OFF AND DISCARD IT AS WELL.

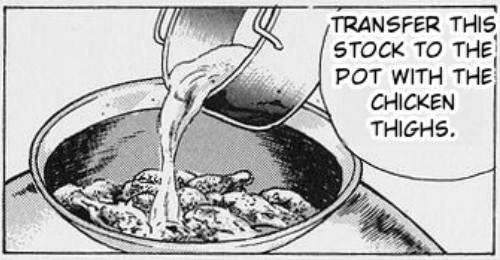

NOW, ABOUT THAT STOCK FROM EARLIER...

9


IT'S DONE!
GARAM MASALA!

AND FINALLY ADJUST THE FLAVOR WITH GARAM MASALA.

NEXT, MIX TOGETHER CARDAMOM AND MACE, ADD SAFFRON DISSOLVED IN WATER, AND INCORPORATE THIS.

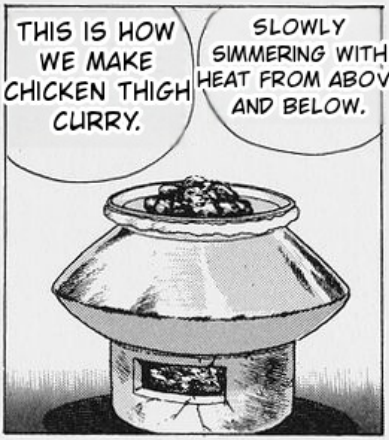

TRANSFER THIS STOCK TO THE POT WITH THE CHICKEN THIGHS.

YES, I'VE FINALLY FIGURED IT OUT!

NEXT, PLACE CHARCOAL ON TOP OF THE LID.
SEAL THE LID WITH RAW BREAD AND PLACE IT OVER THE CHARCOAL,

OH, I'M SO HUNGRY!
I WANT TO EAT...

I'M DROWNING IN DROOL...

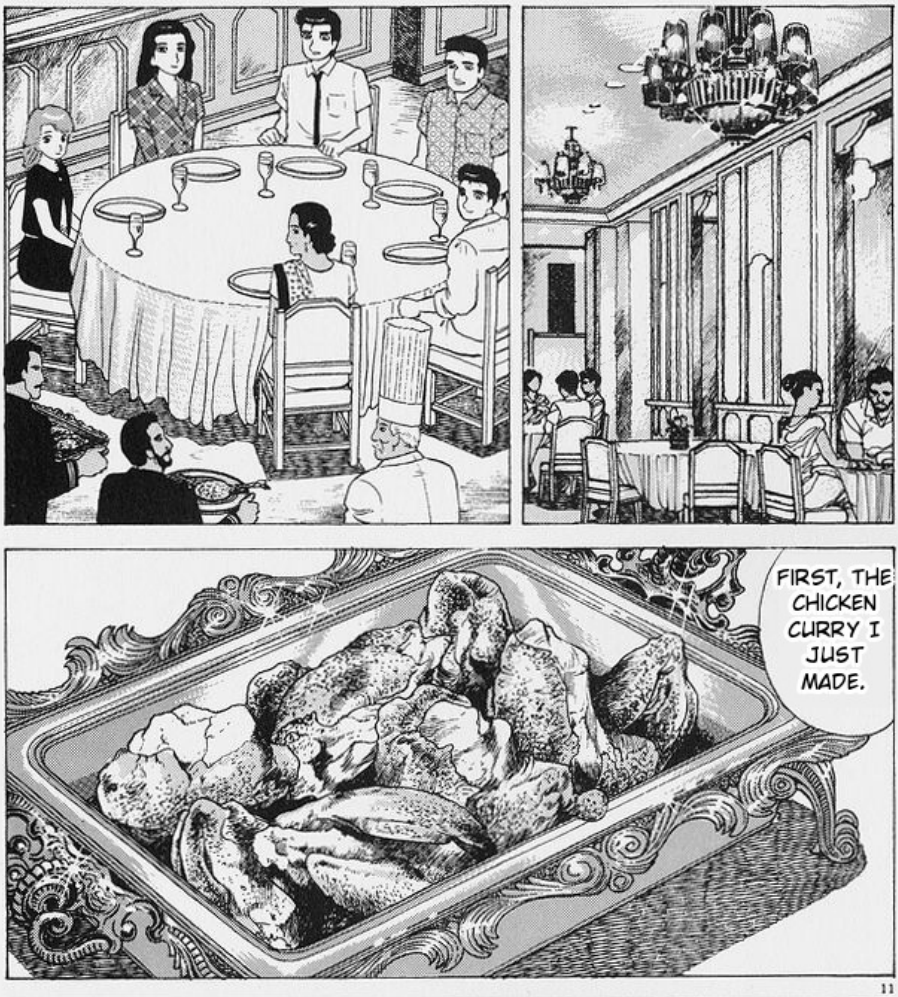

THIS IS HOW WE MAKE CHICKEN THIGH CURRY.
SLOWLY SIMMERING WITH HEAT FROM ABOVE AND BELOW.

10

FINALLY FOUND THE REAL CHICKEN CURRY! MY HEART IS RACING!
WE DID IT!

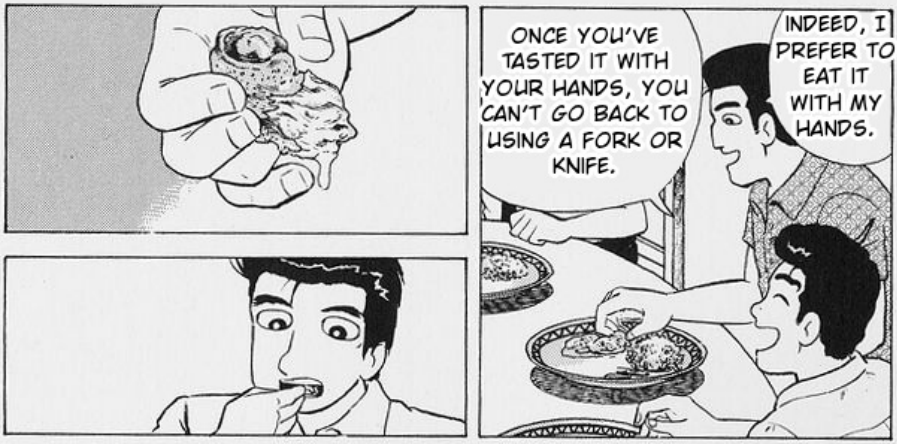
NOW, LET'S HEAD TO THE RESTAURANT.
I'LL ALSO HAVE OTHER DISHES SERVED.

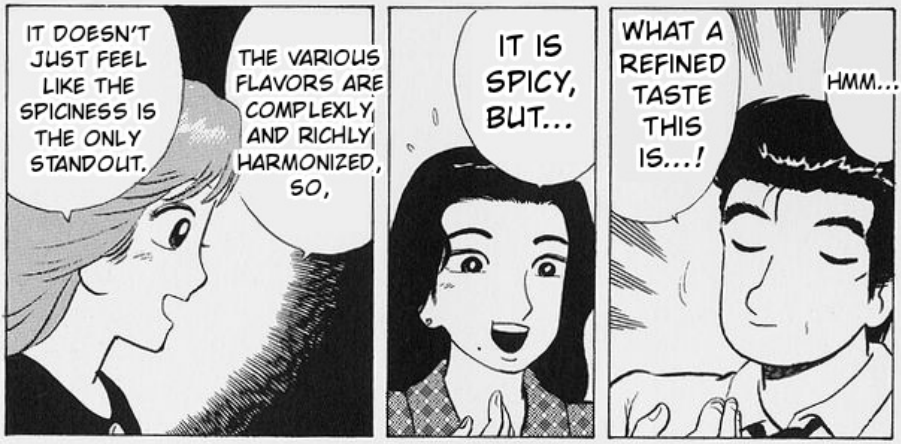
DELICIOUSNESS 24



BUT THE SPICES INSIDE ARE UNIQUELY INDIAN, SOMETHING UNIMAGINABLE IN FRANCE.
WRAPPING IT IN PASTRY AND BAKING IT IS SO FRENCH CUISINE-LIKE.
KNEADED WITH FLOUR, DEEP-FRIED, AND THEN DRIZZLED WITH SYRUP.
FROM BOILED MILK, WE MAKE KOYA, AND FROM BOILED MILK, WE SEPARATE YOGURT WITH LIME TO GET THE SQUEEZED VANILLA.
I SEE, IT'S TRULY AUTHENTIC INDIAN CUISINE.
ONE OF THEM IS A SWEET CALLED JAMNAGUR.
THE OTHER TWO ARE DESSERTS.
FIRST, LET'S START WITH THE CHICKEN CURRY.
LET'S DIG IN!
IT'S SOMETHING LIKE A PUDDING MADE FROM THE VANILLA POWDER AND MILK FROM EARLIER.
THE OTHER WHITE, THICK ONE IS CHAWBAISE.

DELICIOUSNESS 24





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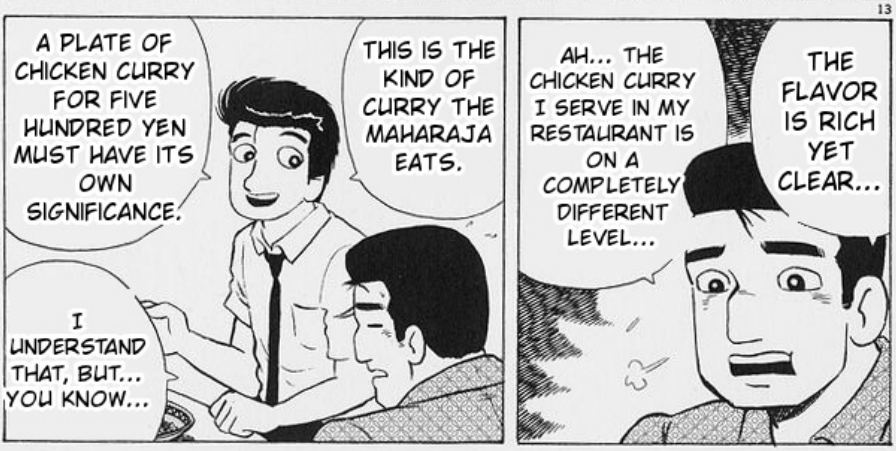


THE FLAVOR IS INTERTWINED IN EVERY SINGLE FIBER OF THE MEAT!
THIS LAMB IS SO GOOD!
I COULD EAT A HUNDRED OF THESE LAMB LEGS!
IT'S A TAPESTRY OF DELICIOUSNESS AND AROMA!
?
OH!
AH!
14

IT'S KAIBARA YUZAN!!!

THANK YOU FOR COMING, YUZAN, IT'S BEEN A LONG TIME!
INDEED, MOHAMED. IT SEEMS YOUR BUSINESS IS DOING WELL!

15

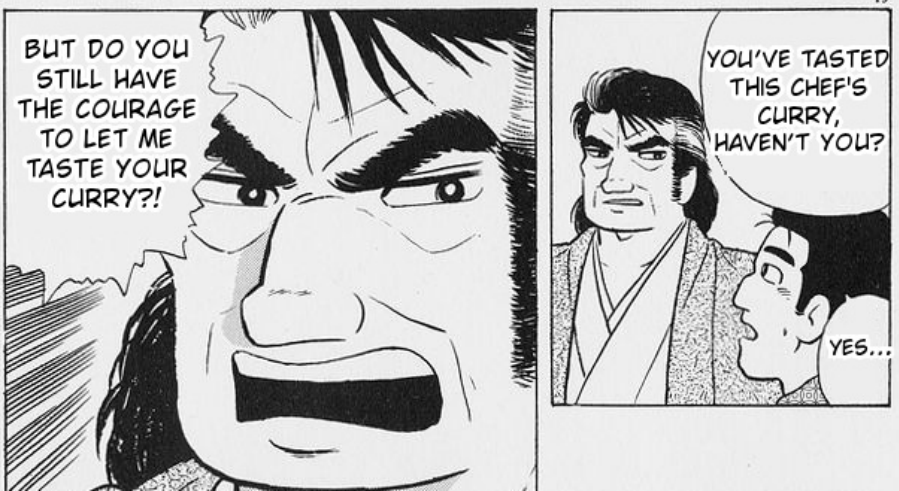
!
FORTUNATELY, WE ALWAYS HAVE A LARGE NUMBER OF CUSTOMERS...

LOOK, THERE'S SOMEONE FROM JAPAN TRYING TO STEAL THE CHEF'S COOKING SKILLS.
OH HO...
OH, SHIRO-SAMA!
WHAT DID YOU SAY?!
THEY SAY THEY WANT TO LEARN THE ESSENCE OF INDIAN CURRY!
AH... THOSE PEOPLE ARE FRIENDS OF MY APPRENTICE,
THAT'S TOO MUCH!
WELL, HOW DARE YOU SAY STEAL!
16
YOU LACK CONFIDENCE IN THE ULTIMATE SHOWDOWN OF SUPREME CURRY DISHES, SO YOU CAME ALL THE WAY TO INDIA TO STEAL COOKING SKILLS.
ズイ
HMPH... YOU THINK YOU KNOW THE ESSENCE OF INDIAN CURRY?

THE FOCUS IS ON COMPETING TO GRASP WHAT TRUTH IS AND WHAT AUTHENTICITY IS THROUGH COOKING.
HMPH... IT'S TRUE THAT THE CONFRONTATION WITH THE SUPREME AND THE ULTIMATE IS NOT SIMPLY ABOUT COMPETING IN COOKING TECHNIQUES,
THEREFORE, IT'S NOT A PROBLEM FOR BOTH SIDES TO BRING CHEFS AS HELPERS OR TO GET ADVICE FROM OTHERS.
IT'S DIFFERENT FROM STEALING TECHNIQUES!
WHAT'S WRONG WITH COMING FOR RESEARCH AND INTERVIEWS?!
IF YOU SAY THAT, THEN ALL FOREIGN CUISINE MADE BY JAPANESE PEOPLE WOULD BE CONSIDERED STOLEN TECHNIQUES.
EXACTLY.
I'M SAYING THAT RUSHING TO INDIA TO STUDY, THAT DESPERATE MINDSET IS PATHETIC.
HOWEVER, ONLY WHEN FACING THE SUPREME'S MENU,
17
I WANTED TO EAT AUTHENTIC CURRY TOO.
THAT'S RIGHT! WHEN IT COMES TO A CONFRONTATION WITH THE SUPREME, THE COMPANY WILL COVER THE INTERVIEW COSTS, SO I JUST TOOK THIS OPPORTUNITY.
EVEN WITHOUT A CONFRONTATION WITH THE SUPREME, I WOULD HAVE COME TO INDIA EVENTUALLY.
THAT'S NOT WHY I'M HERE! I CAME TO MASTER THE TRUTH OF CURRY.

BUT ALL OF THAT IS ALREADY IN MY GRASP.
SO NOW YOU COME HERE, THINKING YOU CAN LEARN SOMETHING FROM THE CHEF,
うっ
I'VE BEEN ACQUAINTED WITH KURESHI-SAN FOR MANY YEARS. HE IS A GREAT CHEF.
IN FACT, I'VE LEARNED THE ESSENCE OF INDIAN CUISINE FROM HIM.
LISTEN, I HAVE TO SAY THIS MUCH.
IT MEANS YOU CAN'T SURPASS ME.
18
HMM... THAT FACE LOOKS FAMILIAR.
THEY ARE HERE FOR MY BENEFIT.
WE'RE JUST NOW LEARNING THINGS THAT YUUZAN KAIBARA HAS KNOWN FOR A LONG TIME...

DELICIOUSNESS 24



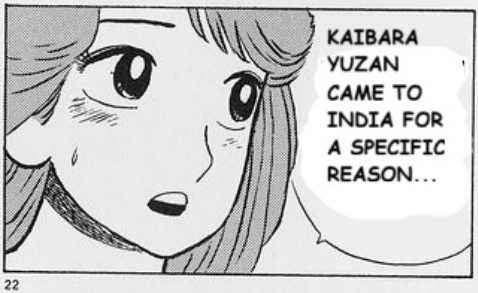
TOCHIKAWA-SAN, DON'T WORRY ABOUT WHAT THIS MAN THINKS!
BOLDLY MAKE THE CURRY YOU ENVISION!
Y-YES...
あう
う
TO ACT LIKE TOCHI-KAWA IS WORTH-LESS.
THAT'S TERRIBLE...
WHY NOW, OF ALL TIMES, INDIA...?
THAT'S RIGHT, IF KURESHI-SAN'S COOKING TRULY CAPTURES THE ESSENCE OF INDIAN CUISINE IN EVERY DISH,
WHAT ON EARTH DID YOU COME HERE FOR?!
20
SOMETHING?
I CAME TO GET SOMETHING FROM KURESHI-SAN.
ALRIGHT, LET ME TEACH YOU.

IF YOU UNDERSTAND WHAT THAT MEANS, YOU'LL KNOW THE SECRET OF THE SUPREME CURRY!
WHAT IS THAT SUPPOSED TO MEAN!
THEN YAMAOKA WILL HAVE THE ADVANTAGE!
IT'S WHAT I NEED.
THAT'S IN MAKING THE UPCOMING SUPREME CURRY DISH,
HE'S NOT EVEN THE LEAST BIT WORRIED ABOUT LOSING TO YAMAOKA?
HMPH...
THAT'S RIGHT, IF YOU WANT TO KNOW, YOU SHOULD ASK THE CHEF.
WOW, SO CONFIDENT!

I DON'T NEED TO KNOW WHAT YOU'RE PLANNING!
SHUT UP.
I WON'T SILENCE THE CHEF.

I SEE, THEN DO AS YOU PLEASE.
I'M LOOKING FORWARD TO WHAT KIND OF CURRY YOU'LL MAKE.

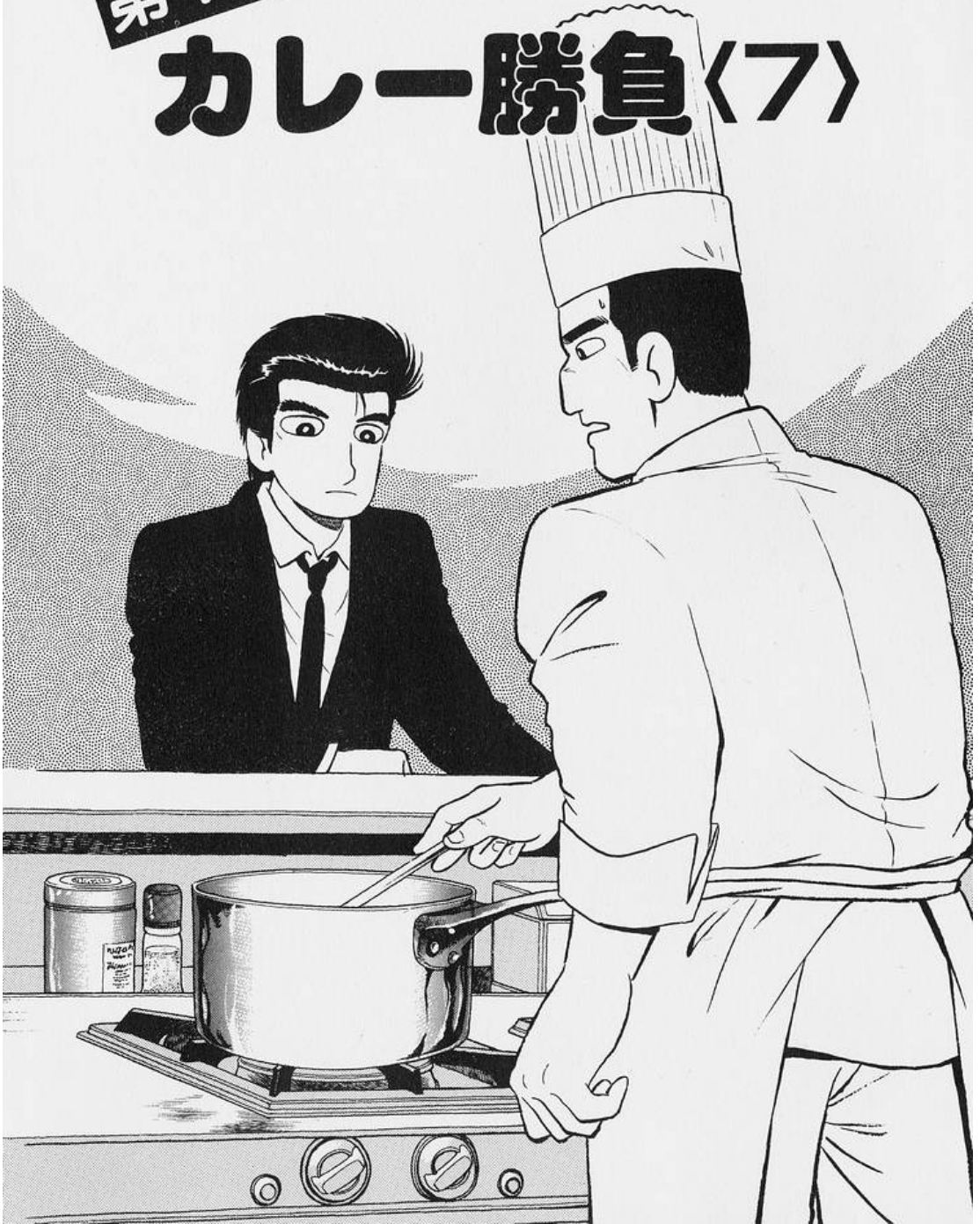
.....

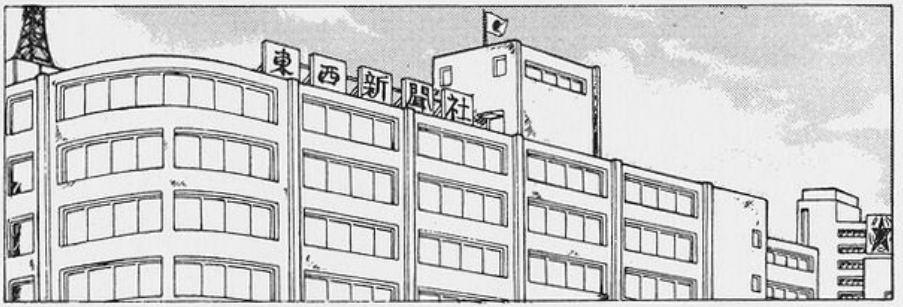

KAIBARA YUZAN CAME TO INDIA FOR A SPECIFIC REASON...

22

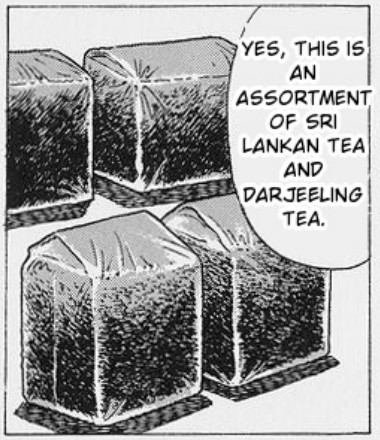
I WONDER WHAT IT COULD POSSIBLY BE...!?

第1話
カレー勝負〈7〉




東西新聞社

ADD IT AT THE END WHEN MAKING CURRY, IT ENHANCES THE FLAVOR.
AND HERE'S A BAG OF INDIAN SPICE MIX.


YES, THIS IS AN ASSORTMENT OF SRI LANKAN TEA AND DARJEELING TEA.

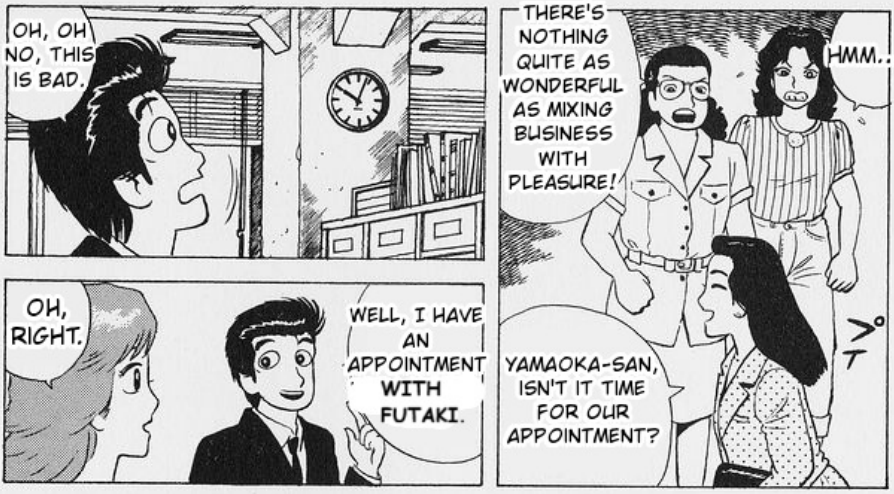
FOR YOU TWO, WE ALSO HAVE INDIAN SARIS.

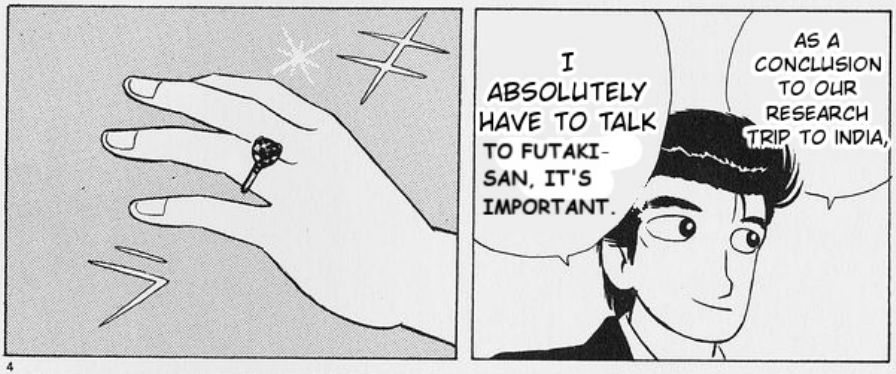
2

I'VE ALWAYS WANTED TO TRY ONE ON!
WOW, IT'S BEAUTIFUL!

WOW, THAT'S GREAT. IS IT AUTHENTIC TEA?
THIS SPICE MIX LOOKS ENJOYABLE TOO.

WHAT? SHARED EXPENSES? REALLY?
NO... THAT WAS SHARED WITH KURITA...
DON'T YOU HAVE ANY SOUVENIRS FOR ME?
YAMAOKA.
HUH? SOUVENIRS?
I DON'T EVEN HAVE ENOUGH MONEY TO BUY MY OWN TAX-FREE WHISKEY, LET ALONE SHARE THE COST, AND I EVEN LENT YOU THAT MONEY!
I'M APPALLED...
Y-YES... I SPLIT THE COST WITH YAMAOKA...
3
OH, YOU BROUGHT BACK SOUVENIRS FROM INDIA?
DON'T YOU THINK IT'S UNREASONABLE TO MIX BUSINESS AND PERSONAL MATTERS?
OH, EVERY TIME YOU GO ON A BUSINESS TRIP, YOU BRING BACK SOUVENIRS, DON'T YOU?
HELLO.


OH, OH NO, THIS IS BAD.
THERE'S NOTHING QUITE AS WONDERFUL AS MIXING BUSINESS WITH PLEASURE!
HMM...
OH, RIGHT.
WELL, I HAVE AN APPOINTMENT WITH FUTAKI.
YAMAOKA-SAN, ISN'T IT TIME FOR OUR APPOINTMENT?


I ABSOLUTELY HAVE TO TALK TO FUTAKI-SAN, IT'S IMPORTANT.
AS A CONCLUSION TO OUR RESEARCH TRIP TO INDIA,

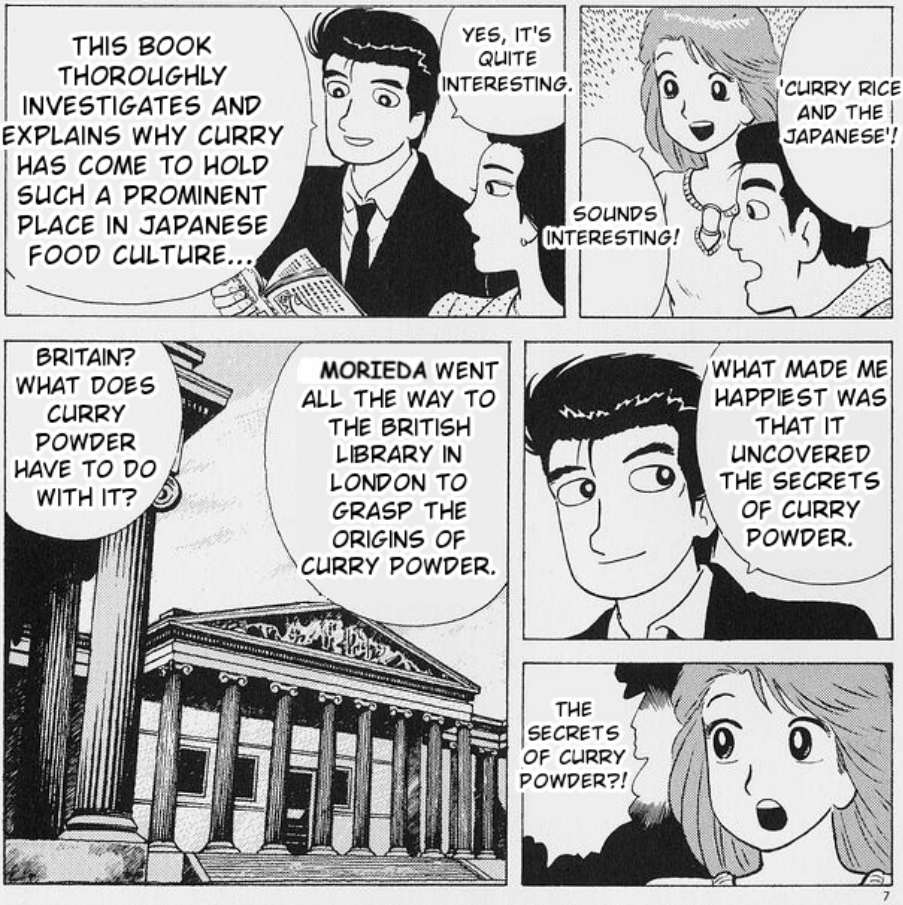
4

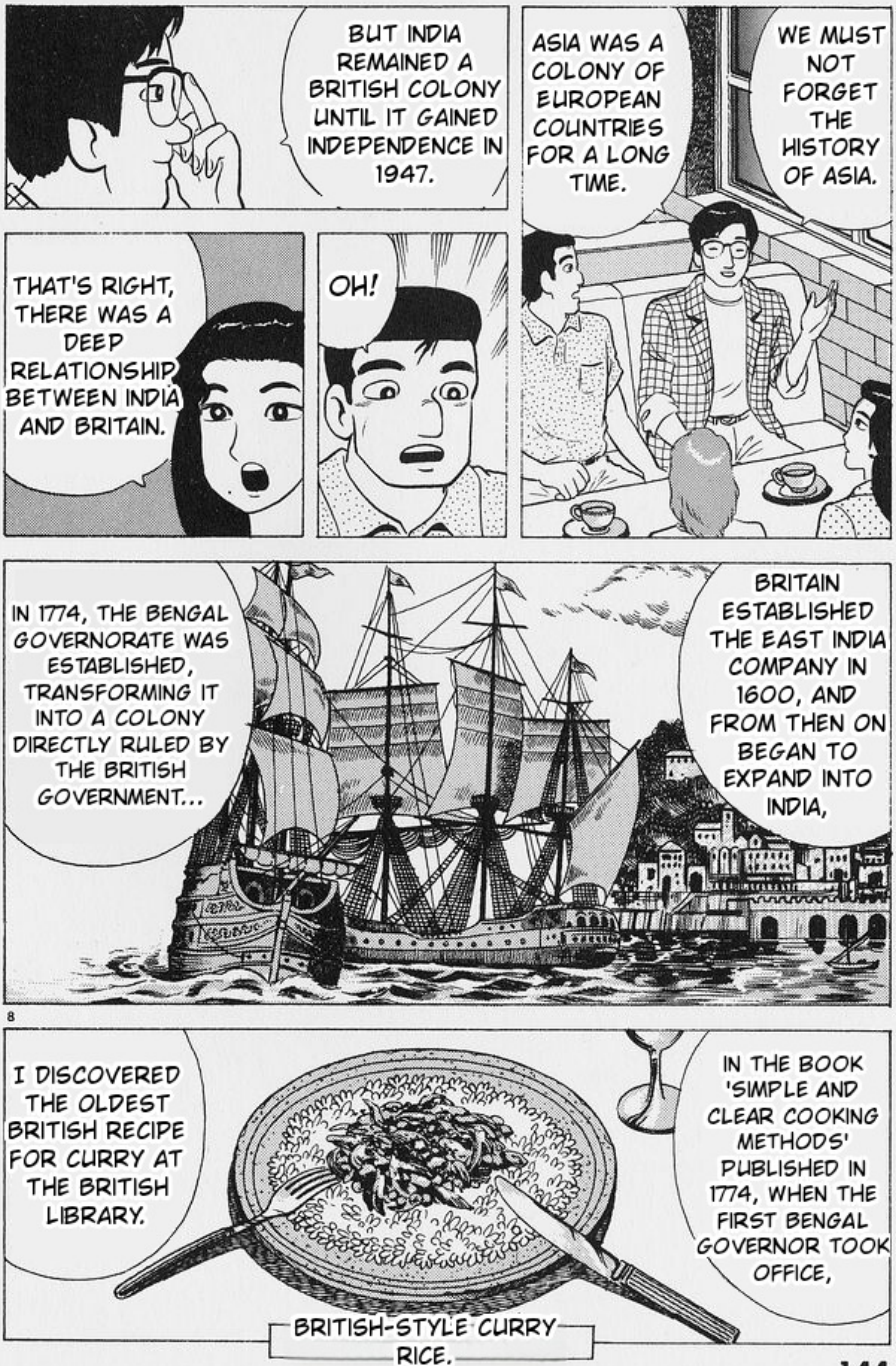
わはは
ISN'T IT JUST WONDERFUL?
STAR SAPPHIRES ARE A SPECIALTY OF SRI LANKA!
!
EVERYONE SAYS IT'S SO BEAUTIFUL!
LOOK, IT'S THE STAR SAPPHIRE RING THAT YAMAOKA-SAN BOUGHT FOR ME IN SRI LANKA.

I TOLD YOU TO BE CAREFUL WITH MARIKO FUTAKI DURING THIS TRIP, RIGHT?!
KURITA!
MR. YAMAOKA IS GIVING MS. FUTAKI A RING?!
A STAR SAPPHIRE RING, YOU SAY?!
WHAT?!
WHAT ARE YOU TALKING ABOUT, IRRESPONSIBLE!
TOMII-SAN!
HMM... SO YAMAOKA HAS FINALLY DECIDED ON MARIKO FUTAKI.
5
DON'T JOKE AROUND!
ENOUGH ALREADY!

HE HAS COVERED VARIOUS COUNTRIES IN ASIA AND PUBLISHED MULTIPLE BOOKS.
THIS IS PHOTOJOURNALIST TAKUSHI MORIEDA.
COFFEE
Blue Forev
HE WRITES WITH A SHARP SENSE OF AWARENESS, CONDUCTING VARIOUS INTERVIEWS.
NOT JUST IN TERMS OF FOOD CULTURE, BUT ALSO HOW JAPAN INTERACTS WITH ASIA,
'FOOD IS IN SOUTHEAST ASIA' OR 'THE COMPLETE NOODLE GUIDE TO ASIA.'
I OFTEN READ MR. MORIEDA'S WORKS.
IT SOUNDS LIKE HE EATS AS MUCH AS HE WANTS AND DOESN'T JUST LAZE ABOUT, UNLIKE SOMEONE!
OH, THANK YOU.
6
THE REASON I WANTED TO TALK TO MR. MORIEDA TODAY IS ACTUALLY ABOUT THIS BOOK.
コホ…

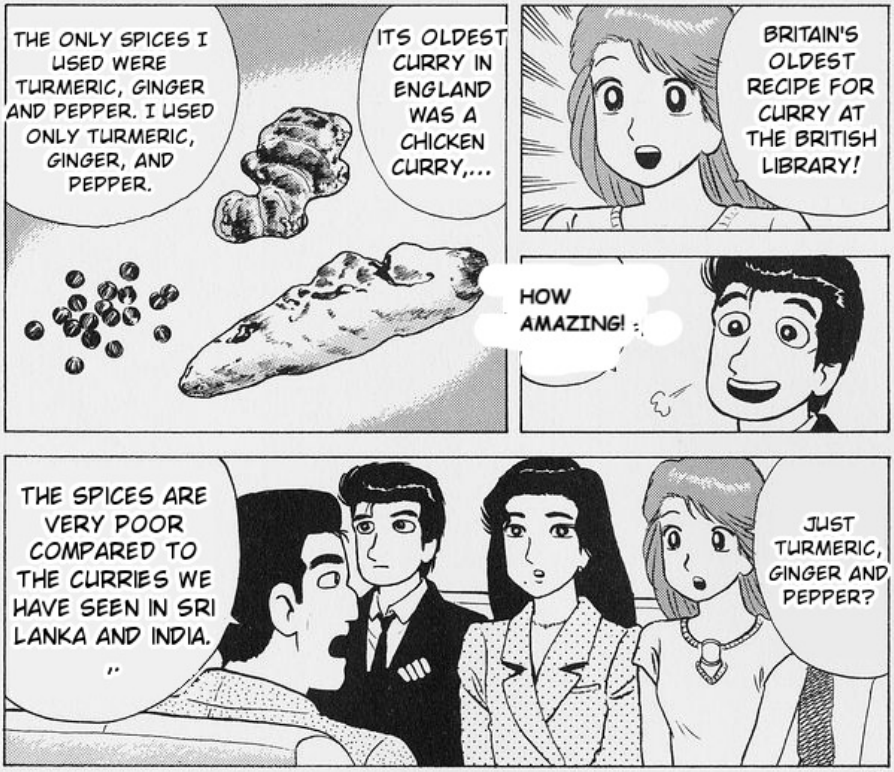
DELICIOUS!


THIS BOOK THOROUGHLY INVESTIGATES AND EXPLAINS WHY CURRY HAS COME TO HOLD SUCH A PROMINENT PLACE IN JAPANESE FOOD CULTURE...
YES, IT'S QUITE INTERESTING.
'CURRY RICE AND THE JAPANESE'!
SOUNDS INTERESTING!
BRITAIN? WHAT DOES CURRY POWDER HAVE TO DO WITH IT?
MORIEDA WENT ALL THE WAY TO THE BRITISH LIBRARY IN LONDON TO GRASP THE ORIGINS OF CURRY POWDER.
WHAT MADE ME HAPPIEST WAS THAT IT UNCOVERED THE SECRETS OF CURRY POWDER.
THE SECRETS OF CURRY POWDER?!
CURRY POWDER WAS BORN IN BRITAIN?!
WHAT?!
BECAUSE CURRY POWDER WAS BORN IN BRITAIN.
CURRY IS AN INDIAN DISH, RIGHT?
WHY?!
※ KODANSHA CONTEMPORARY NEW, BOOK HOUSE

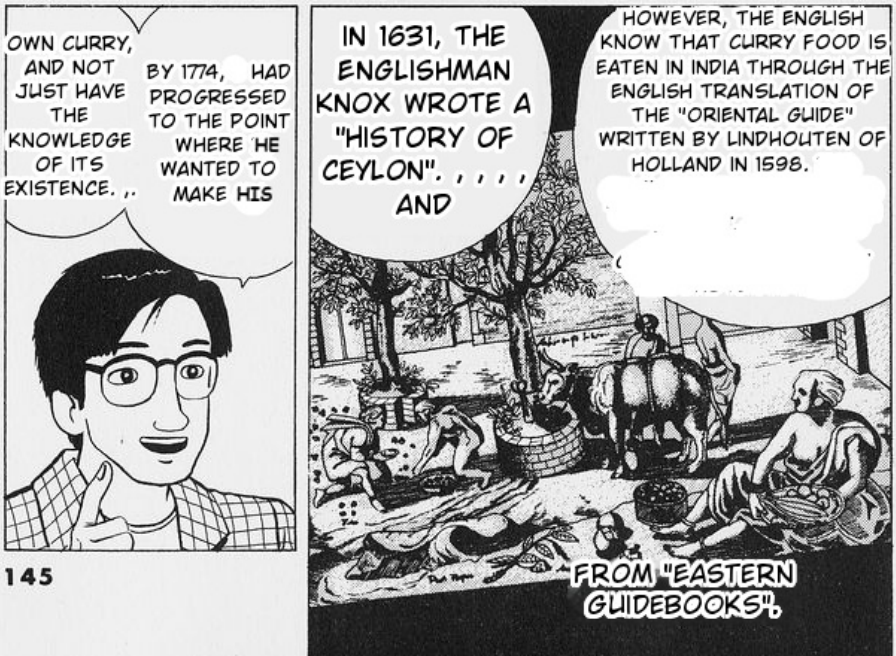


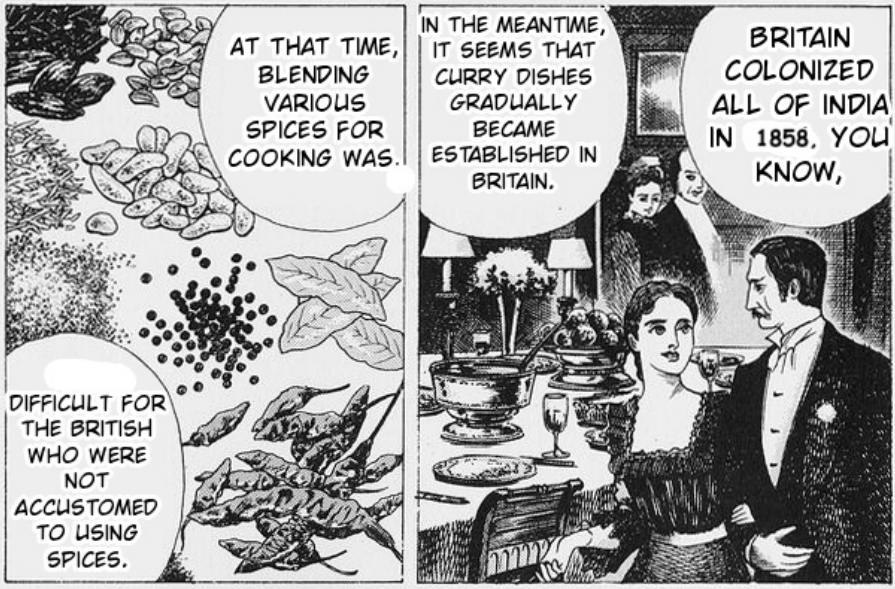
*TL NOTE: TECHNICALLY SPEAKING, THE OFFICE WAS REFERRED TO AS "THE GOVERNOR-GENERAL OF THE PRESIDENCY OF FORT WILLIAM". THIS OFFICE EVENTUALLY EVOLVED INTO THE GOVERNOR OF BENGAL WHO WAS CONCURRENTLY GOVERNOR-GENERAL OF INDIA. THE FIRST HOLDER OF THE OFFICE WAS WARREN HASTINGS.

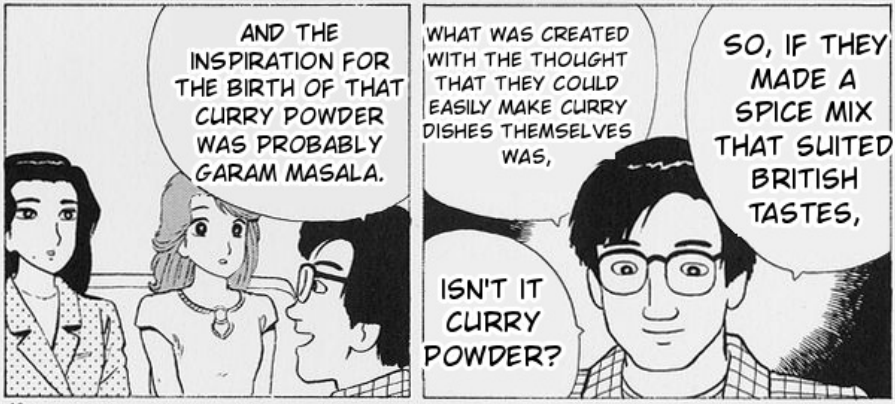
DELICIOUS!


THE ONLY SPICES I USED WERE TURMERIC, GINGER AND PEPPER. I USED ONLY TURMERIC, GINGER, AND PEPPER.
ITS OLDEST CURRY IN ENGLAND WAS A CHICKEN CURRY,...
BRITAIN'S OLDEST RECIPE FOR CURRY AT THE BRITISH LIBRARY!
HOW AMAZING!
THE SPICES ARE VERY POOR COMPARED TO THE CURRIES WE HAVE SEEN IN SRI LANKA AND INDIA.
JUST TURMERIC, GINGER AND PEPPER?

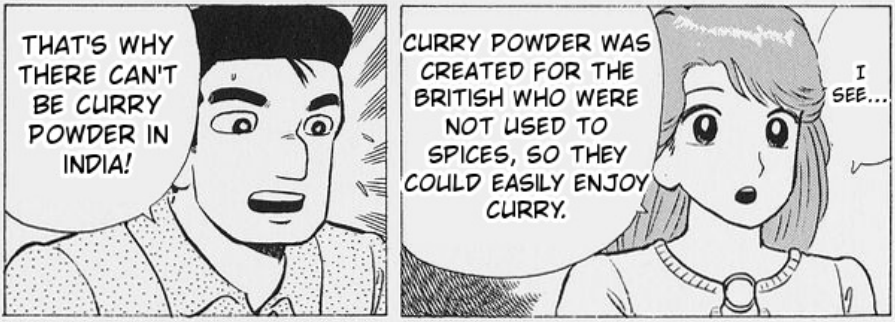
9


OWN CURRY, AND NOT JUST HAVE THE KNOWLEDGE OF ITS EXISTENCE.
BY 1774, HAD PROGRESSED TO THE POINT WHERE HE WANTED TO MAKE HIS
IN 1631, THE ENGLISHMAN KNOX WROTE A "HISTORY OF CEYLON". AND
HOWEVER, THE ENGLISH KNOW THAT CURRY FOOD IS EATEN IN INDIA THROUGH THE ENGLISH TRANSLATION OF THE "ORIENTAL GUIDE" WRITTEN BY LINDHOUTEN OF HOLLAND IN 1598.
FROM "EASTERN GUIDEBOOKS".

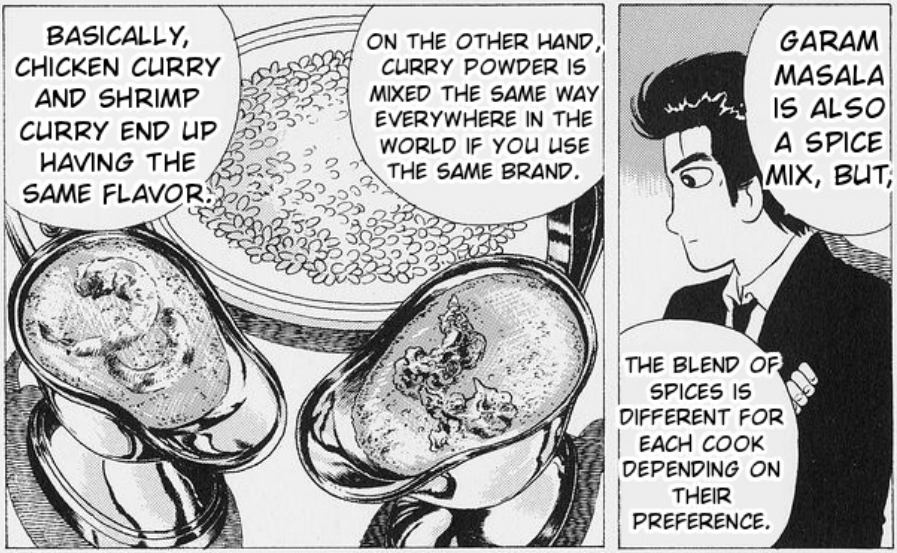

AT THAT TIME, BLENDING VARIOUS SPICES FOR COOKING WAS
DIFFICULT FOR THE BRITISH WHO WERE NOT ACCUSTOMED TO USING SPICES.
IN THE MEANTIME, IT SEEMS THAT CURRY DISHES GRADUALLY BECAME ESTABLISHED IN BRITAIN.
BRITAIN COLONIZED ALL OF INDIA IN 1858, YOU KNOW,

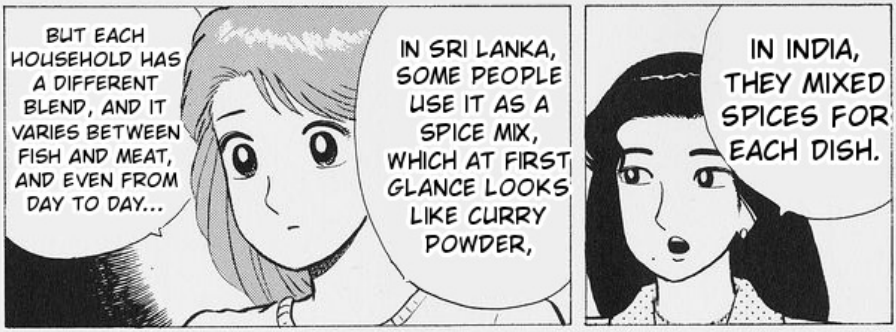

AND THE INSPIRATION FOR THE BIRTH OF THAT CURRY POWDER WAS PROBABLY GARAM MASALA.
WHAT WAS CREATED WITH THE THOUGHT THAT THEY COULD EASILY MAKE CURRY DISHES THEMSELVES WAS,
SO, IF THEY MADE A SPICE MIX THAT SUITED BRITISH TASTES,
ISN'T IT CURRY POWDER?

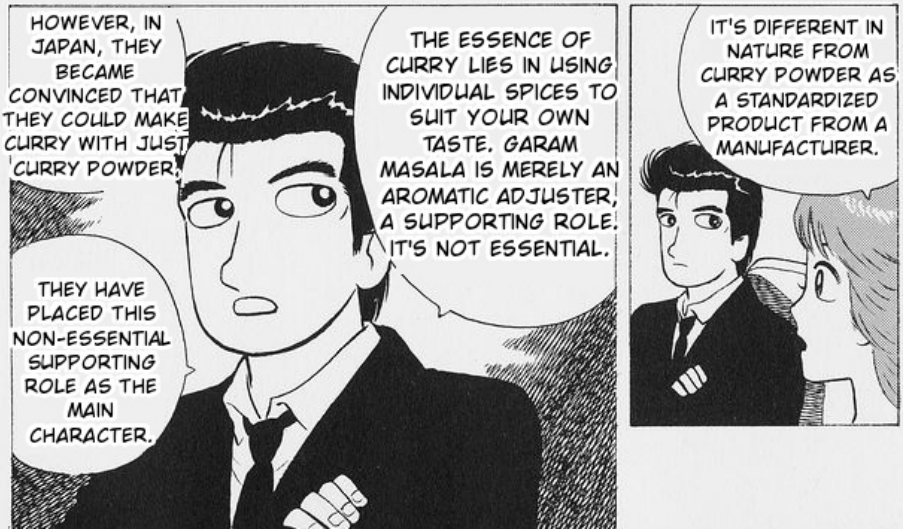
10


THAT'S WHY THERE CAN'T BE CURRY POWDER IN INDIA!
CURRY POWDER WAS CREATED FOR THE BRITISH WHO WERE NOT USED TO SPICES, SO THEY COULD EASILY ENJOY CURRY.
I SEE...

DELICIOUS!


BASICALLY, CHICKEN CURRY AND SHRIMP CURRY END UP HAVING THE SAME FLAVOR.
ON THE OTHER HAND, CURRY POWDER IS MIXED THE SAME WAY EVERYWHERE IN THE WORLD IF YOU USE THE SAME BRAND.
GARAM MASALA IS ALSO A SPICE MIX, BUT,
THE BLEND OF SPICES IS DIFFERENT FOR EACH COOK DEPENDING ON THEIR PREFERENCE.


BUT EACH HOUSEHOLD HAS A DIFFERENT BLEND, AND IT VARIES BETWEEN FISH AND MEAT, AND EVEN FROM DAY TO DAY...
IN SRI LANKA, SOME PEOPLE USE IT AS A SPICE MIX, WHICH AT FIRST GLANCE LOOKS LIKE CURRY POWDER,
IN INDIA, THEY MIXED SPICES FOR EACH DISH.


HOWEVER, IN JAPAN, THEY BECAME CONVINCED THAT THEY COULD MAKE CURRY WITH JUST CURRY POWDER.
THE ESSENCE OF CURRY LIES IN USING INDIVIDUAL SPICES TO SUIT YOUR OWN TASTE. GARAM MASALA IS MERELY AN AROMATIC ADJUSTER, A SUPPORTING ROLE. IT'S NOT ESSENTIAL.
THEY HAVE PLACED THIS NON-ESSENTIAL SUPPORTING ROLE AS THE MAIN CHARACTER.
IT'S DIFFERENT IN NATURE FROM CURRY POWDER AS A STANDARDIZED PRODUCT FROM A MANUFACTURER.

MY GUESS IS THAT BY AROUND 1810, THIS 'C&B' CURRY POWDER WAS ALREADY DEVELOPED AS A PRODUCT.

THE CURRY POWDER WAS COMMERCIALIZED IN ENGLAND BY A FOOD COMPANY CALLED CROSS & BLACKWELL.

THAT'S WHY IN JAPAN, THE IDEA THAT CURRY IS MADE USING CURRY POWDER HAS BECOME FIRMLY ESTABLISHED.

CURRY CAME TO JAPAN NOT DIRECTLY FROM INDIA, BUT VIA ENGLAND.

EVEN NOW, THERE ARE OLDER CHEFS WHO INSIST THAT IT HAS TO BE 'C&B' CURRY POWDER.

'C&B' CURRY POWDER, HUH...

AT THE SAME TIME, I THINK MS. ALORA UNDERSTOOD WHY WE WERE SO PARTICULAR ABOUT CURRY POWDER.

NOW I UNDERSTAND WHAT ALORA MEANT WHEN HE SAID THERE IS NO CURRY POWDER IN INDIA.

GOODNESS... I FINALLY UNDERSTAND.

12

THE PROBLEM WAS THAT CURRY CAME TO JAPAN THROUGH ENGLAND.

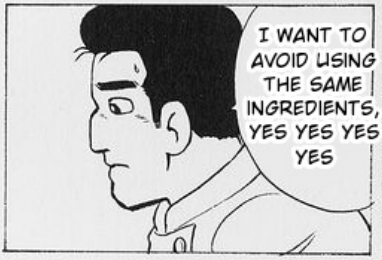
DELICIOUS!

CURRY POWDER IS ESSENTIALLY JUST ONE STANDARD.
WHILE RUNNING A CURRY SHOP, I TOOK THE EXISTENCE OF CURRY POWDER FOR GRANTED...
PRECONCEIVED NOTIONS CAN BE TERRIFYING.
WH-... MORIE-SAN! WHY DO YOU HAVE TO SAY SUCH MEAN THINGS?!
HOWEVER, YOU KNOW, SOMETIMES WHEN YOU MIX YOUR OWN SPICES, IT CAN TURN OUT WORSE THAN STORE-BOUGHT CURRY POWDER.
AS LONG AS YOU'RE BOUND BY CURRY POWDER, YOU CAN ONLY PRODUCE A STANDARD FLAVOR.
ALRIGHT, I'M GOING TO CREATE MY OWN UNIQUE BLEND OF SPICES...!
13
NOW THAT WE'VE SETTLED ON CURRY POWDER...
I'M FINALLY GOING TO START MAKING THE ULTIMATE CURRY!

カレーショップ
マイダスエ
当分の間休業致します

I WONDER WHAT KIND OF CURRY YŪZAN KAIBARA MAKES?

MAYBE FISH, SHRIMP... OR JUST VEGETABLES...
THE PROBLEM IS THE INGREDIENTS... PORK, LAMB, BEEF...


I WANT TO AVOID USING THE SAME INGREDIENTS, YES YES YES YES

IT'S GOING TO BE ME AND TOCHIKAWA-SAN MAKING IT.
TCH, YOU TALK A BIG GAME!

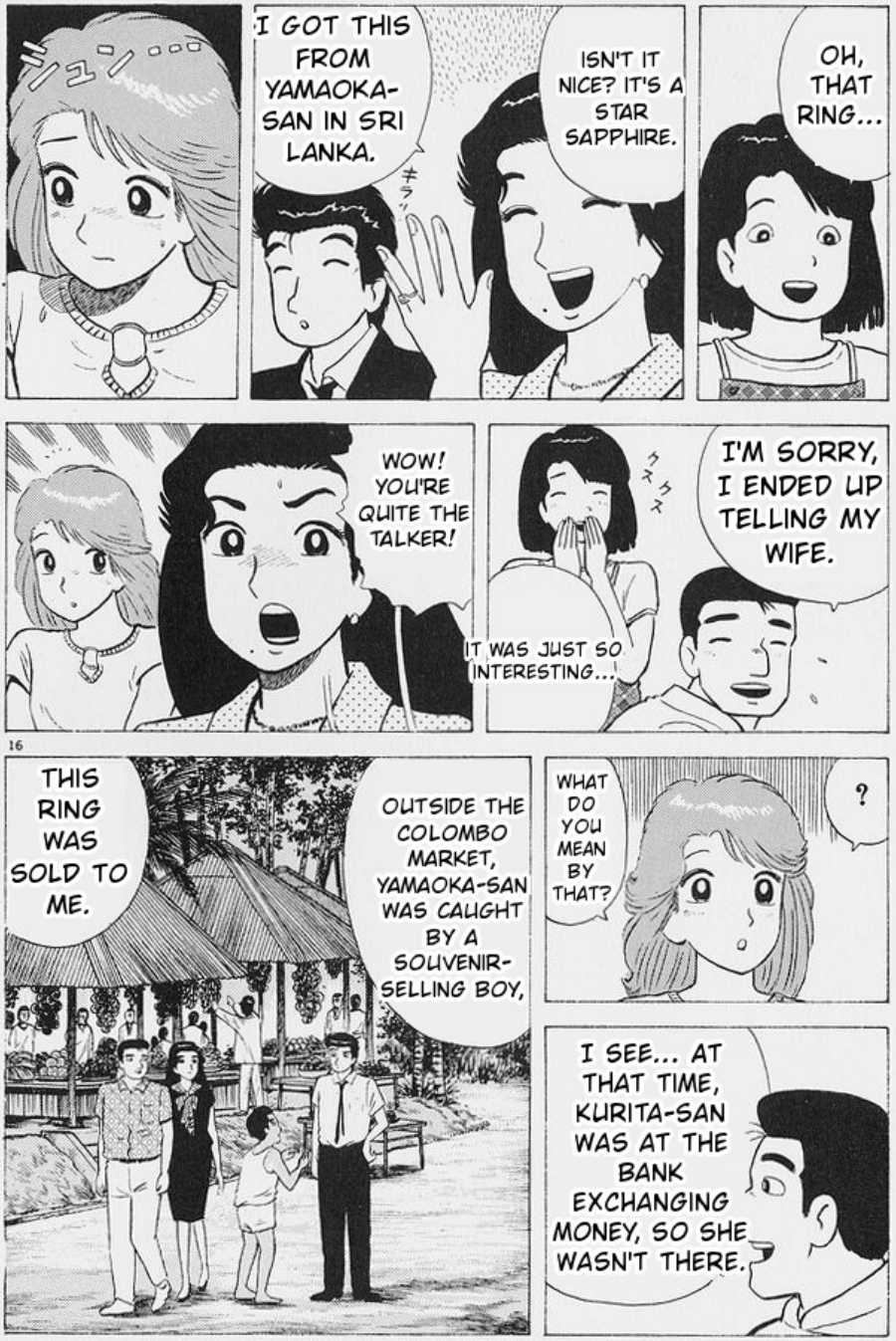
THEN WE CAN CHOOSE THE BEST ONE FROM THOSE!
DON'T THINK, JUST ACT! LET'S MAKE CURRY WITH ALL SORTS OF INGREDIENTS!

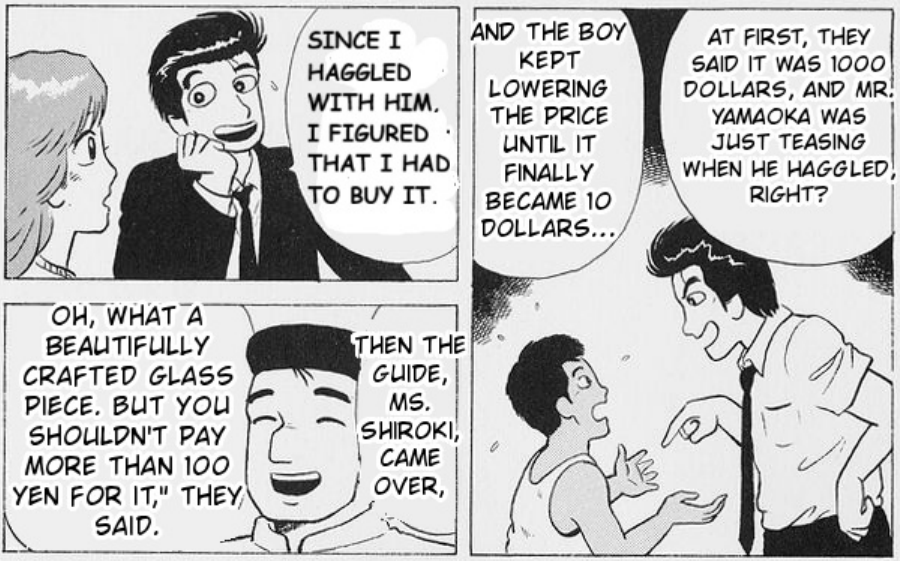
14

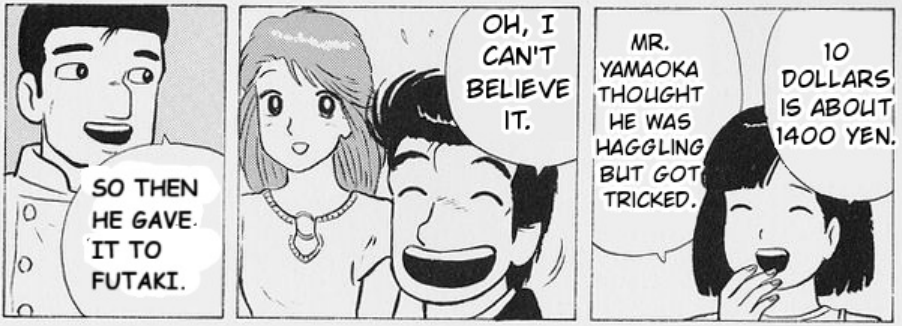
BUT YOU MIGHT BE RIGHT, FUTAKI-SAN.
HAHAHA!

DELICIOUS!

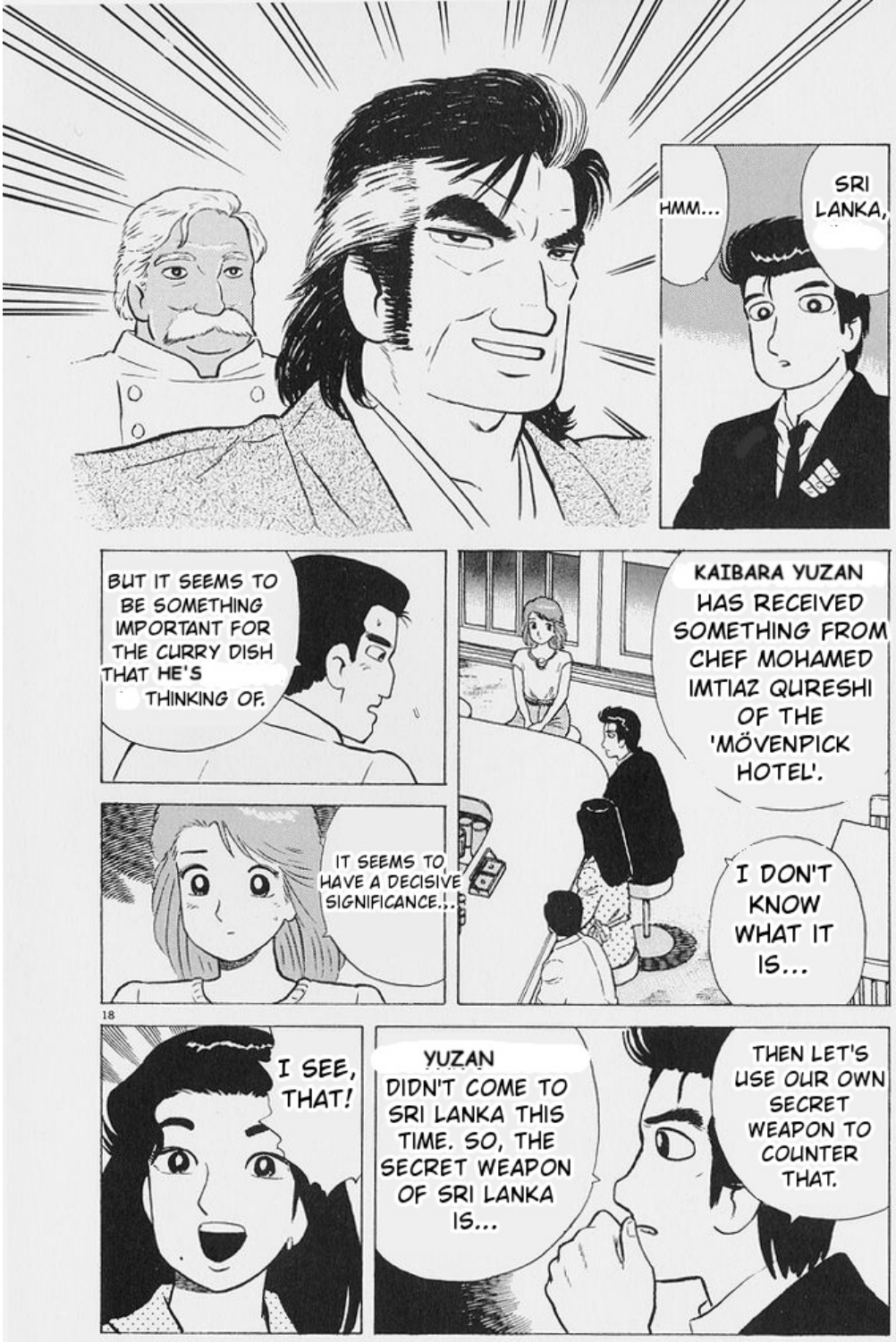
FUTAKI HAS COMPLETELY GOTTEN INTO IT...
THAT'S RIGHT, I'LL TAKE CARE OF THE TASTING, SO KEEP MAKING MORE!
とほほ...
キラン
.....
EVEN IF THAT GETS FOUND OUT, YAMAOKA WILL JUST ACT ALL NONCHALANT...
BUYING A RING IS JUST...
HERE, PLEASE HAVE SOME TEA.
I'M REALLY SORRY ABOUT THIS.
OH, KURITA, ARE YOU FEELING IT TOO?
HUH? NO, IT'S NOTHING.
15


I GOT THIS FROM YAMAOKA-SAN IN SRI LANKA.
ISN'T IT NICE? IT'S A STAR SAPPHIRE.
OH, THAT RING...
WOW! YOU'RE QUITE THE TALKER!
I'M SORRY, I ENDED UP TELLING MY WIFE.
IT WAS JUST SO INTERESTING...
16
THIS RING WAS SOLD TO ME.
OUTSIDE THE COLOMBO MARKET, YAMAOKA-SAN WAS CAUGHT BY A SOUVENIR-SELLING BOY,
WHAT DO YOU MEAN BY THAT?
?
I SEE... AT THAT TIME, KURITA-SAN WAS AT THE BANK EXCHANGING MONEY, SO SHE WASN'T THERE.


SINCE I HAGGLED WITH HIM, I FIGURED THAT I HAD TO BUY IT.
AND THE BOY KEPT LOWERING THE PRICE UNTIL IT FINALLY BECAME 10 DOLLARS...
AT FIRST, THEY SAID IT WAS 1000 DOLLARS, AND MR. YAMAOKA WAS JUST TEASING WHEN HE HAGGLED, RIGHT?
OH, WHAT A BEAUTIFULLY CRAFTED GLASS PIECE. BUT YOU SHOULDN'T PAY MORE THAN 100 YEN FOR IT," THEY SAID.
THEN THE GUIDE, MS. SHIROKI, CAME OVER,


SO THEN HE GAVE IT TO FUTAKI.
OH, I CAN'T BELIEVE IT.
MR. YAMAOKA THOUGHT HE WAS HAGGLING BUT GOT TRICKED.
10 DOLLARS IS ABOUT 1400 YEN.

A RING FOR 100 YEN IS FINE!
IS THAT SO...


HMM...
SRI LANKA,
BUT IT SEEMS TO BE SOMETHING IMPORTANT FOR THE CURRY DISH THAT HE'S THINKING OF.
KAIBARA YUZAN HAS RECEIVED SOMETHING FROM CHEF MOHAMED IMTIAZ QURESHI OF THE 'MÖVENPICK HOTEL'.
IT SEEMS TO HAVE A DECISIVE SIGNIFICANCE...
I DON'T KNOW WHAT IT IS...
18
I SEE, THAT!
YUZAN DIDN'T COME TO SRI LANKA THIS TIME. SO, THE SECRET WEAPON OF SRI LANKA IS...
THEN LET'S USE OUR OWN SECRET WEAPON TO COUNTER THAT.

KNOWING KAIBARA YUZAN, HE MIGHT ALREADY KNOW....
BUT...
WE HAVE NO CHOICE BUT TO DO IT!
BUT THERE'S NO OTHER OPTION.

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19

Y-YES... I'VE BROUGHT THE RESULTS OF MY RESEARCH FROM SRI LANKA AND INDIA...
IS EVERYTHING READY?!
THE CURRY BATTLE FOR THE 'SUPREME MENU' IS JUST AROUND THE CORNER.
YET YAMAOKA STILL HASN'T COME TO WORK!
THE COMPANY PRESIDENT COULDN'T WAIT ANY LONGER AND CAME TO ASK HIMSELF!
WHY HASN'T HE COME TO REPORT ON WHAT THE MENU IS?!
20
HELP ME,
わぎゃ〜っ
I APOLOGIZE.
I THINK HE JUST GOT TOO TIRED AND OVERSLEPT...
HE'S BEEN RESEARCHING THE MENU LATE INTO THE NIGHT, SO...

GIVING A RING TO MARIKO FUTAKI!
DAMN IT, YOU STUPID MAN!
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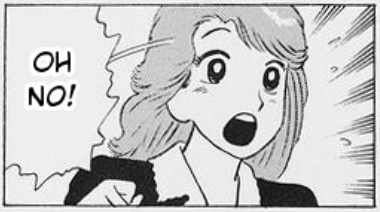
ドカカ

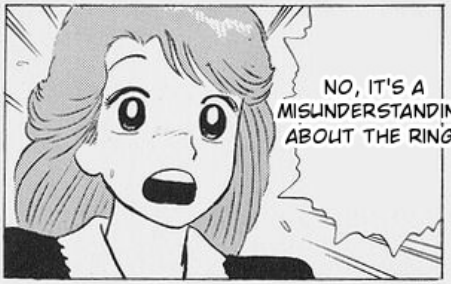
THAT VOICE IS YAMAOKA'S...
WHAT IS IT?


OH NO!

ニヤ
W-WHY IS THIS HAPPENING...!
WHY...!

I'M GOING TO TEACH YOU A LESSON FOR THAT LEWD MENTALITY!
HOW PATHETIC!

HOW DID IT COME TO THIS...
ヒソヒソ
WHAT THE HELL IS GOING ON...?


NO, IT'S A MISUNDERSTANDING ABOUT THE RING!

21

HUH? A MISUNDERSTANDING?

HI.
YAMAOKA--
IF WE LOSE TO THE SUPREME CURRY, THEN... WWW!
I WILL RIP OUT YOUR GUTS AND BURY THEM IN CHILI POWDER!!!
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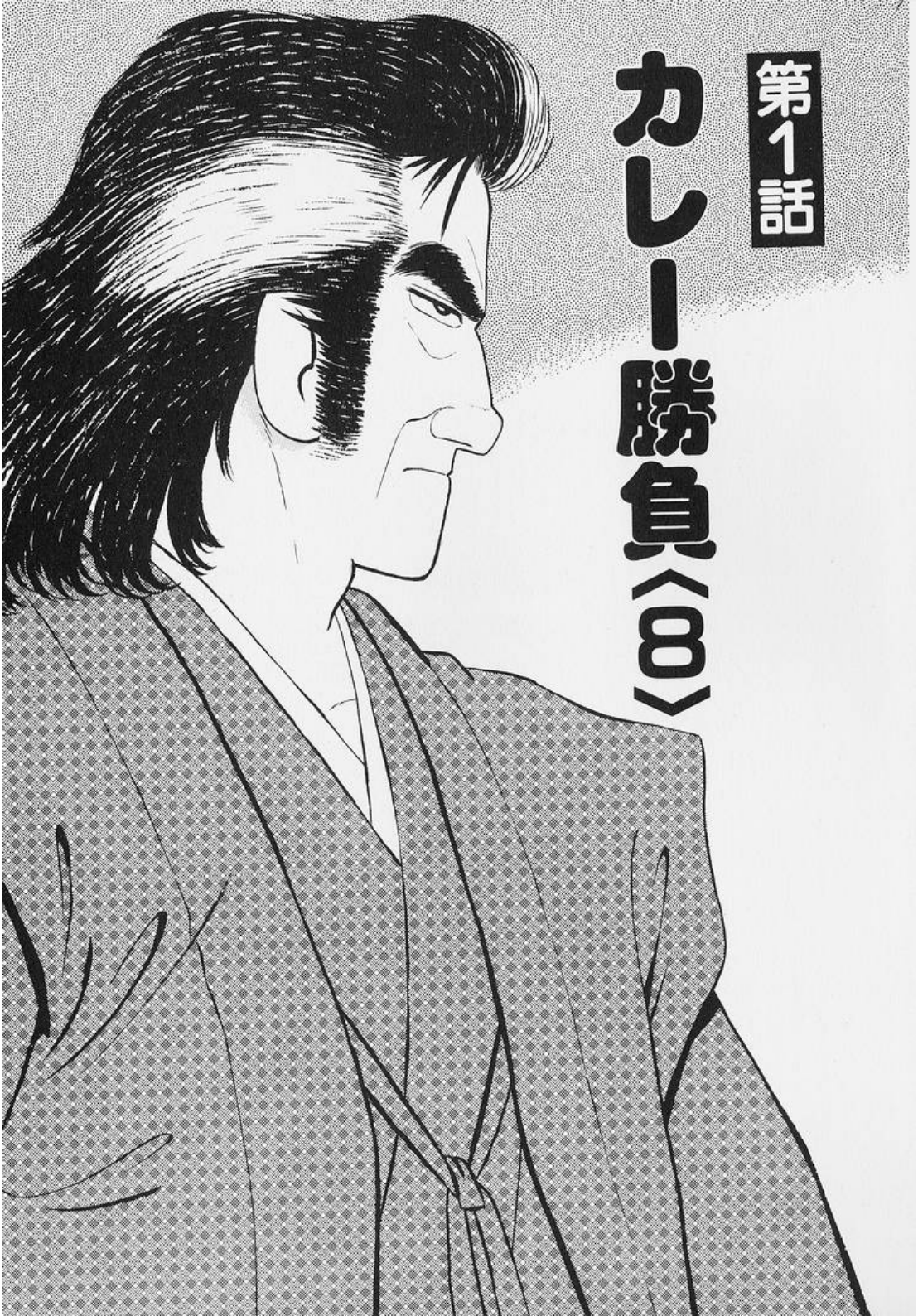
22
HOW CAN WE POSSIBLY WIN AGAINST THE SUPREME MENU LIKE THIS?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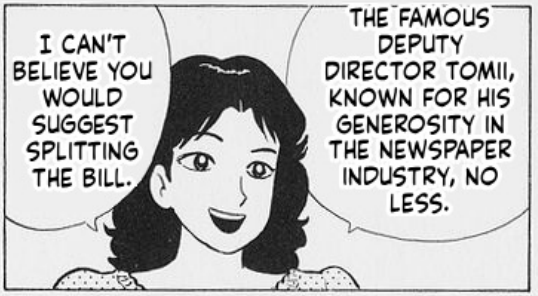
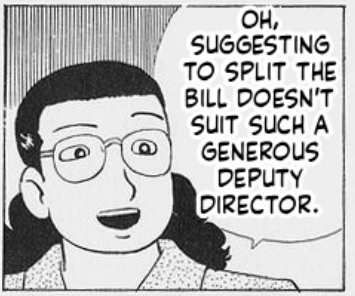
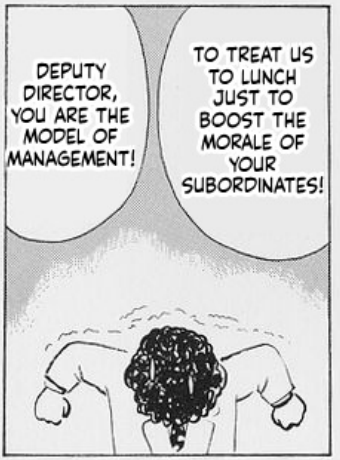
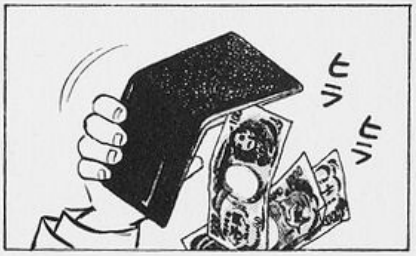
カレー勝負〈8〉

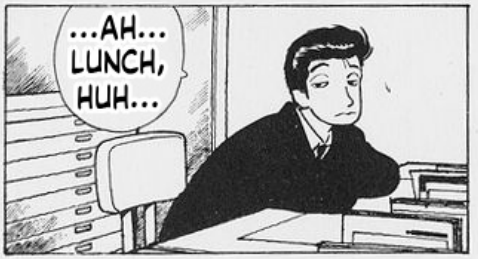
*TL NOTE: THE MACHINE I USE TO ASSIST ME UPDATED ITS FONTS.











161*TL NOTE: TOMII IS LOOKING FOR A 10,000 YEN NOTE. UNTIL JULY 3, 2024, THE PORTRAIT ON THEM WAS OF THE AUTHOR AND EDUCATOR YUKICHI FUKUZAWA.

CURRY IS CHEAP AND DELICIOUS, IT'S THE PEOPLE'S ALLY!
NOT CURRY AGAIN.
WHAT DO YOU SAY, EVERYONE? LET'S GO FOR THE CURRY AT 'INDIAN HOUSE' TODAY.
...JU
C-CURRY...
REALLY? CURRY?
WHEN I HEARD CURRY, I HAD A STOMACH CRAMP.
I'VE BEEN THINKING TOO MUCH ABOUT THE CURRY COMPETITION.
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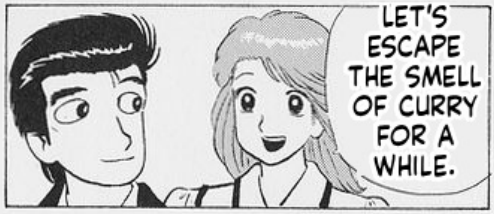
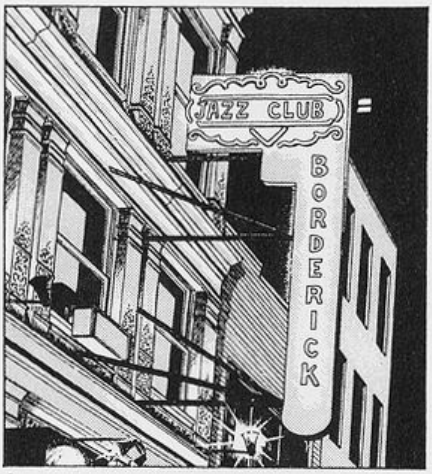
YAMAOKA?!
4
IF JUST HEARING ABOUT CURRY GIVES YOU A STOMACH CRAMP...
AH....BUT IT SEEMS LIKE I'M GOING TO LOSE AGAIN THIS TIME.
THAT'S NOT LIKE YOU, YAMAOKA, TO TAKE IT SO SERIOUSLY.
I'VE ALWAYS BEEN SERIOUS ABOUT MY WORK!

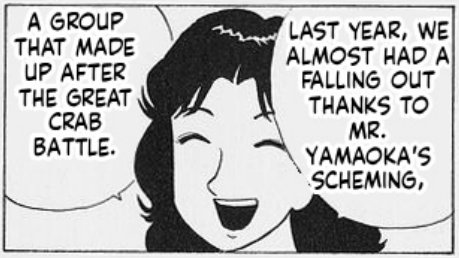
IF WE LOSE THIS TIME, IT WON'T JUST BE BULLYING!
WHAT DO YOU MEAN BY BULLYING!
THAT'S NOT HOW YOU SHOULD SAY IT! WHAT'S FUN ABOUT BULLYING YOUR SUBORDINATES!
NEC
イテテテ...
AH... MY STOMACH AGAIN...
.....
I HAVEN'T BEEN ABLE TO COME UP WITH ANYTHING THAT FEELS RIGHT...
I'VE TRIED PORK, CHICKEN, BEEF, SEAFOOD, VEGETABLES... EVERYTHING...
I JUST CAN'T DECIDE ON THE KEY INGREDIENTS...
GOOD GRIEF... THE ULTIMATE CURRY IS QUITE THE CHALLENGE, HUH...
TOCHIKAWA IS DOING HIS BEST TO HELP, BUT...


LET'S ESCAPE THE SMELL OF CURRY FOR A WHILE.

LET'S LISTEN TO SOME JAZZ AND REFRESH OURSELVES!
COME ON, LET'S FORGET ABOUT CURRY TONIGHT,
AGREED!

TONIGHT, WE CAN LISTEN TO THAT QUARTET AT THE BORDERICK.


JAZZ CLUB
BORDERICK


A GROUP THAT MADE UP AFTER THE GREAT CRAB BATTLE.
LAST YEAR, WE ALMOST HAD A FALLING OUT THANKS TO MR. YAMAOKA'S SCHEMING,

.....!

HMM
WHAT'S WRONG, YAMAOKA?
I WAS SO EXCITED.
THANK YOU. THE PERFORMANCE WAS GREAT.
IT WAS AMAZING.
HEY, I'M GLAD YOU CAME!

IT'S A CRAB SHOWDOWN!
I REALLY INDULGED WITH A TASTING OF FOUR DIFFERENT TYPES OF CRAB.
OH MY...
IF I WORK HARDER, WILL THERE BE MORE CRAB?
THE CRAB I HAD LAST YEAR WAS SO DELICIOUS.
IT'S THE ULTIMATE CURRY!
THAT'S IT!!!
8
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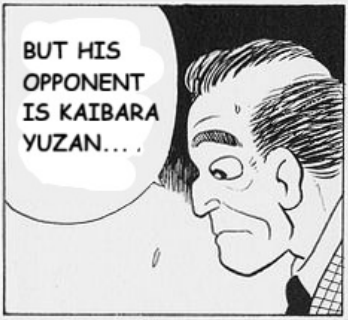
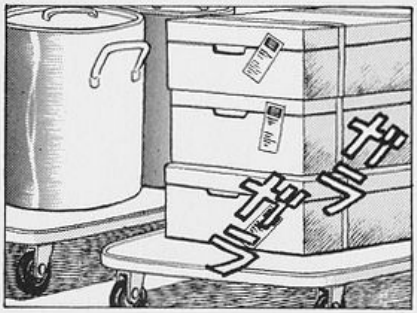
WHAT?!

I WONDER IF HE CAN CREATE A DISH THAT CAN COMPETE?
YAMAOKA IS LATE...
オロオロ

NEW GINZA
ON THE DAY OF THE SHOWDOWN


BUT HIS OPPONENT IS KAIBARA YUZAN....

IT SEEMS HE ALSO DID A LOT OF RESEARCH IN SRI LANKA.
YAMAOKA WAS DOING THOROUGH RESEARCH IN INDIA, SO I THINK GOOD RESULTS WILL COME OUT.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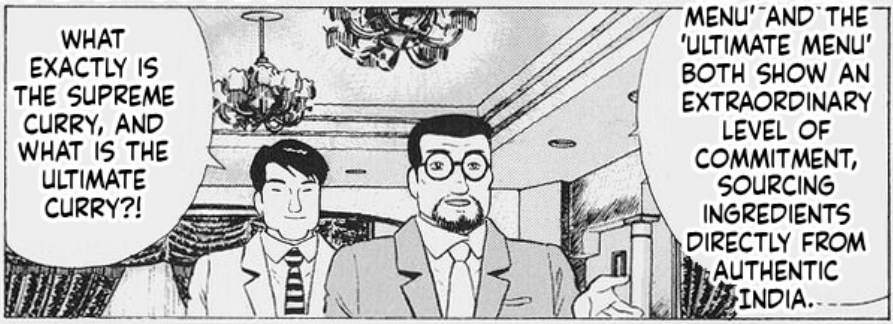
OH, YAMAOKA!

YAMAOKA-SAN, ARE YOU MAKING CURRY WITH CRAB?
WHAT CRAB?
WHERE WERE YOU AT?! THE TEITO SHIMBUN TEAM HAVE BEEN HERE FOR A WHILE.
SORRY, I GOT CAUGHT IN TRAFFIC ON MY WAY TO NARITA TO PICK UP THE CRAB.
WELL, PLEASE GIVE IT A TASTE.
OH DEAR... I WONDER HOW THIS WILL TURN OUT...
I CAN'T IMAGINE THAT BOILED CRAB WOULD TASTE GOOD OR NOT SMELL BAD.
I DON'T THINK CRAB AND CURRY GO WELL TOGETHER AT ALL...


WHAT EXACTLY IS THE SUPREME CURRY, AND WHAT IS THE ULTIMATE CURRY?!
THE 'SUPREME MENU' AND THE 'ULTIMATE MENU' BOTH SHOW AN EXTRAORDINARY LEVEL OF COMMITMENT, SOURCING INGREDIENTS DIRECTLY FROM AUTHENTIC INDIA.

11

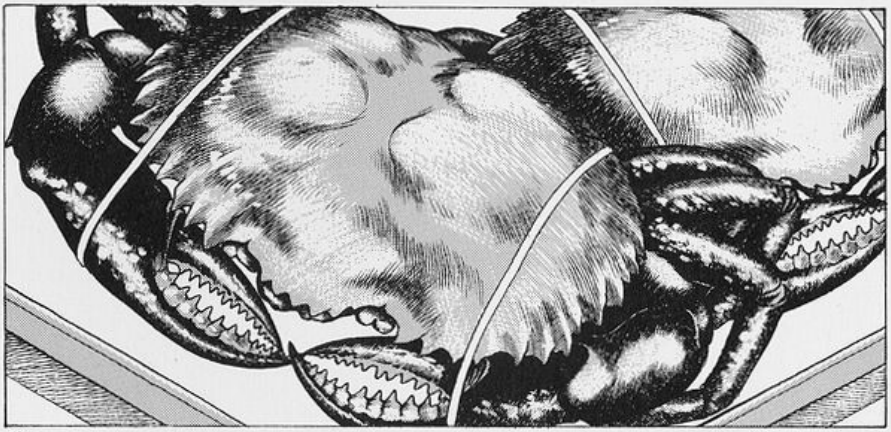
WELL THEN, LET'S HAVE THEM ANNOUNCE THE ULTIMATE CURRY FIRST.

IT SEEMS THAT IT WILL PLAY A DECISIVE ROLE IN THIS DISH.

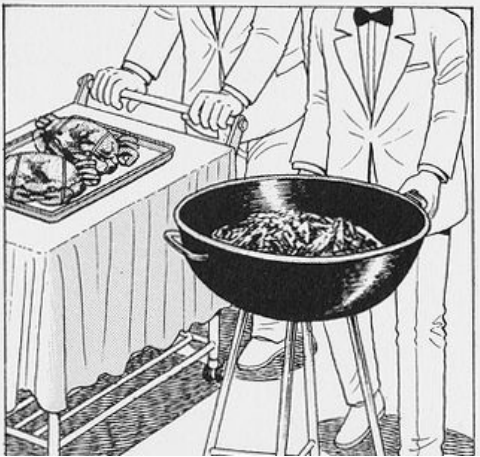
I CAN'T HELP BUT FEEL CURIOUS ABOUT SOMETHING...

.....

IS IT ABOUT WHAT INGREDIENT KAIBARA-SAN WENT ALL THE WAY TO INDIA TO GET?

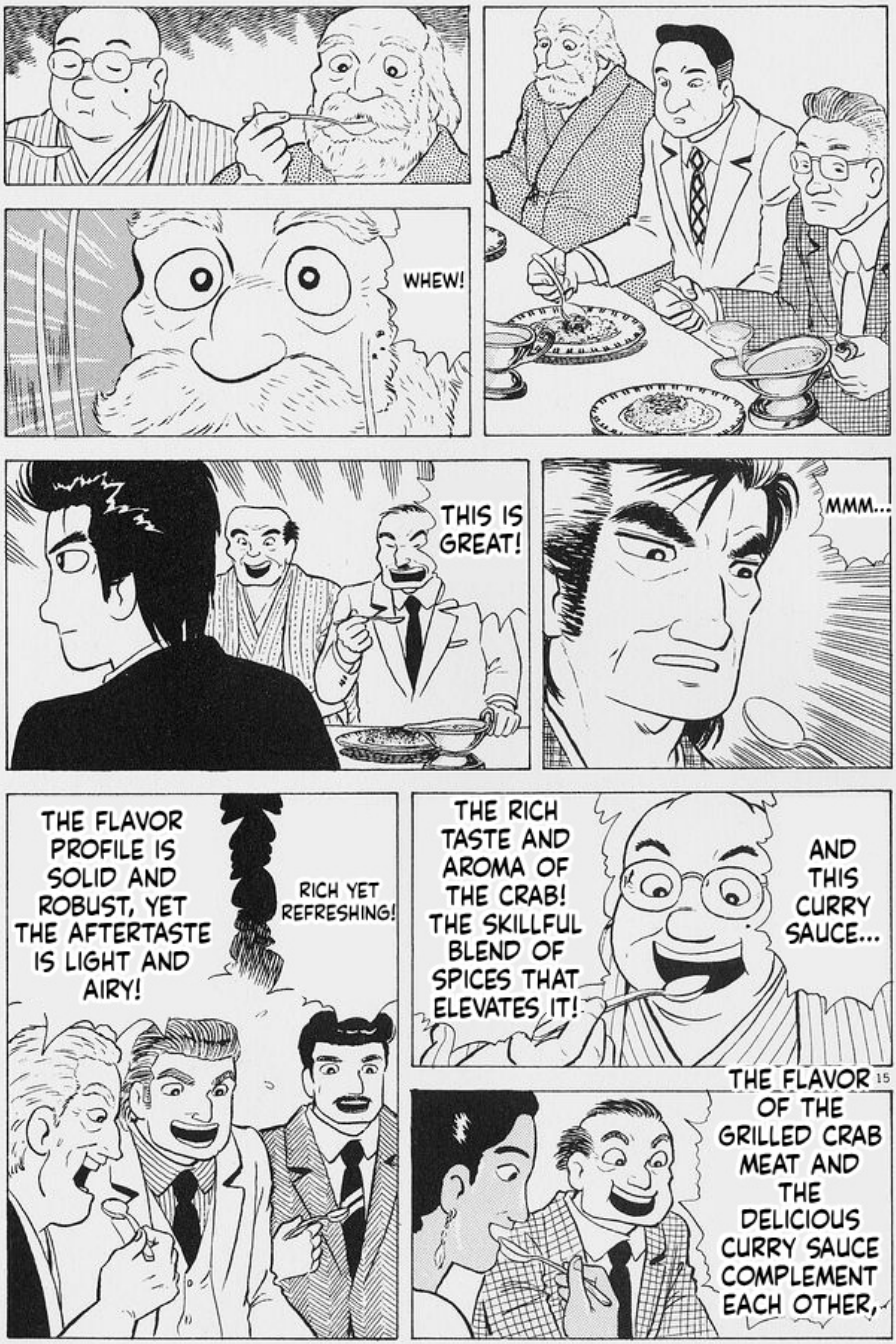


THAT'S A BIG CRAB.
OH, A CHARCOAL GRILL AND CRAB.



171 *TL NOTE: TYPICALLY THE CRAB IS PUT IN THE FREEZER SO THAT IT'S ASLEEP AND THEN DISPATCHED HUMANELY BEFORE BEING PUT ON THE GRILL. YOU DON'T JUST CHUCK IT ON SO THAT IT COOKS ALIVE. MOST PEOPLE WOULD CONSIDER THAT TO BE ANIMAL CRUELTY.

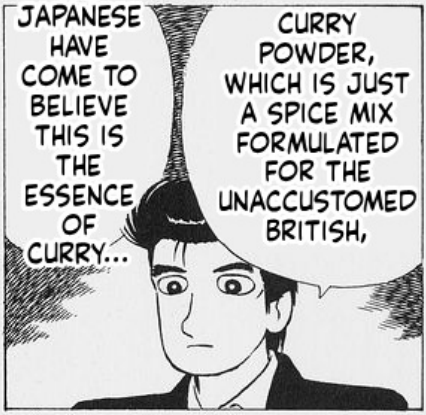
WHAT IS THIS...?
CRAB MEAT ON TOP OF THE RICE...
THE CURRY HAS FINALLY ARRIVED.
I WONDERED WHAT WOULD HAPPEN FOR A MOMENT...
AND THEN, PLEASE GENEROUSLY SPRINKLE THE CURRY SAUCE OVER THE RICE AND CRAB MEAT BEFORE ENJOYING IT.
PLEASE POUR THE CURRY SAUCE OVER THE CRAB MEAT PLACED ON THE RICE.


WHEW!
THIS IS GREAT!
MMM...
THE FLAVOR PROFILE IS SOLID AND ROBUST, YET THE AFTERTASTE IS LIGHT AND AIRY!
RICH YET REFRESHING!
THE RICH TASTE AND AROMA OF THE CRAB! THE SKILLFUL BLEND OF SPICES THAT ELEVATES IT!
AND THIS CURRY SAUCE...
THE FLAVOR OF THE GRILLED CRAB MEAT AND THE DELICIOUS CURRY SAUCE COMPLEMENT EACH OTHER,
15

WHY DO I FEEL SUCH A FAMILIARITY WITH THIS...?
I'M NOT VERY FAMILIAR WITH CURRY, THOUGH...
THE ELEMENTS OF UMAMI ARE INTRICATELY INTERTWINED, BUT THIS FUNDAMENTAL UMAMI FEELS ODDLY FAMILIAR...
HMM...?
THAT'S BECAUSE OF THE UMAMI IN BONITO FLAKES.
OF COURSE KAIBARA YUZAN WOULD RECOGNIZE THE MALDIVE FISH...
BONITO FLAKES?!
WOW!
THEY USE SOMETHING ALMOST IDENTICAL TO JAPANESE BONITO FLAKES AS A BASE FOR FLAVOR.
IN SRI LANKA, THEY CALL IT MALDIVE FISH, AND...
THEY USE BONITO FLAKES IN SRI LANKAN CURRY?!

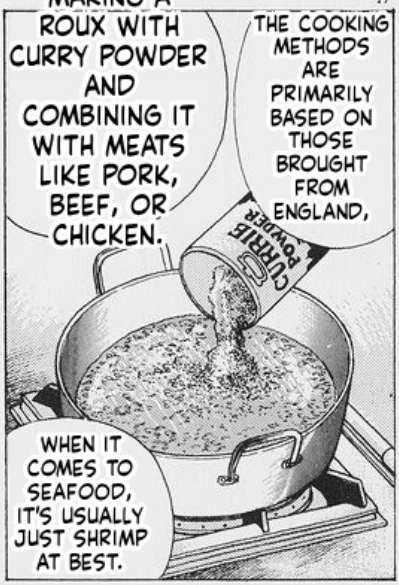
16

OUR PRECONCEIVED NOTIONS ABOUT CURRY ARE ACTUALLY MISALIGNED WITH THE TRUTH OF CURRY.
COMBINING BONITO FLAKES WITH CURRY MIGHT SEEM OUTRAGEOUS TO THE JAPANESE MINDSET, BUT THIS IS THE REALITY.

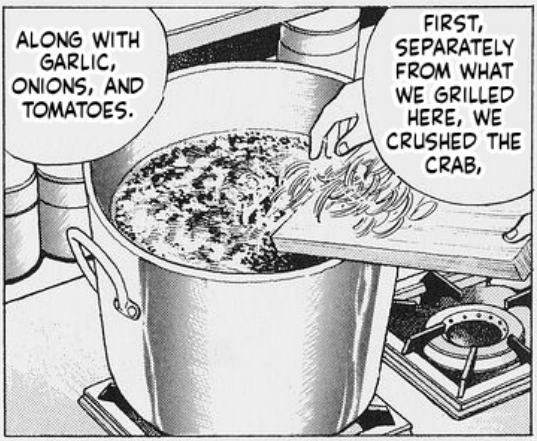

THE JAPANESE HAVE COME TO BELIEVE THIS IS THE ESSENCE OF CURRY...
CURRY POWDER, WHICH IS JUST A SPICE MIX FORMULATED FOR THE UNACCUSTOMED BRITISH,

IT IS WE JAPANESE WHO HAVE CONSTRUCTED A FIXED NOTION ABOUT CURRY,
I BELIEVE THIS IS THE EXISTENCE OF CURRY POWDER.
CURRY POWDER

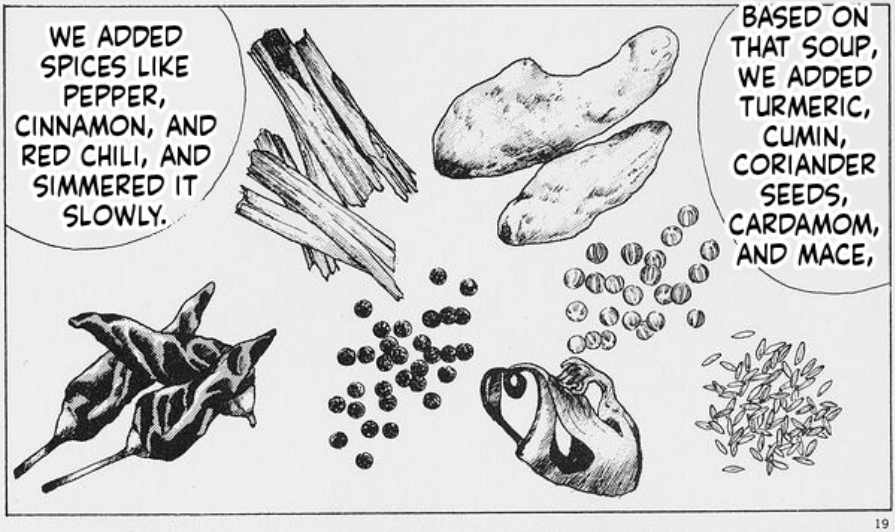
AND THE BLENDING OF SPICES IS DONE BY ONESELF.
HOWEVER, IN AUTHENTIC INDIA AND SRI LANKA, IT'S RARE FOR PEOPLE TO USE PRE-MADE CURRY POWDER.


MAKING A ROUX WITH CURRY POWDER AND COMBINING IT WITH MEATS LIKE PORK, BEEF, OR CHICKEN.
THE COOKING METHODS ARE PRIMARILY BASED ON THOSE BROUGHT FROM ENGLAND,
CURRY POWDER
WHEN IT COMES TO SEAFOOD, IT'S USUALLY JUST SHRIMP AT BEST.

IT'S MERELY A DAILY MEAL MADE USING VARIOUS SPICES WITH AVAILABLE INGREDIENTS.
FOR THEM, THERE IS NO SPECIAL MEANING TO 'CURRY DISH.'
THAT'S A MATTER OF COURSE.
AT THE SAME TIME, THEY CAN USE ANYTHING AS INGREDIENTS FOR CURRY.
THEY SIMPLY DON'T INTEND TO MAKE WHAT WE THINK OF AS 'CURRY'; IT'S JUST THAT WE FOREIGNERS ARBITRARILY CALL THEIR DISH 'CURRY.'
JUST AS JAPANESE PEOPLE USUALLY SEASON MOST DISHES WITH SOY SAUCE, THEY ARE JUST USING SPICES.
PERSONALLY, I WOULDN'T WANT TO MISS OUT ON TURMERIC, CUMIN, PEPPER, AND CHILI, THOUGH...
18
CURRY IS SOMETHING THAT CAN USE ANYTHING FREELY.
I SEE...
' THE COMBINATIONS OF SPICES ARE COMPLETELY FREE.
IN OTHER WORDS, ANY DISH MADE BY COMBINING VARIOUS SPICES CAN BE CALLED 'CURRY.
THE INGREDIENTS CAN BE ANYTHING; IT DOESN'T MATTER.

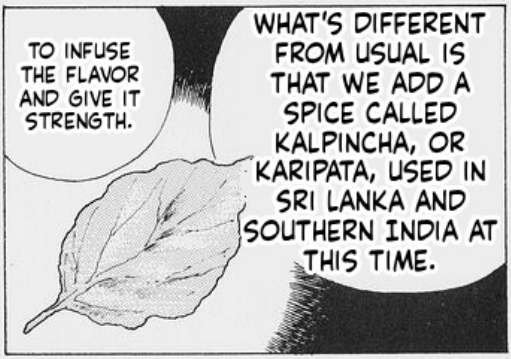

ALONG WITH GARLIC, ONIONS, AND TOMATOES.
FIRST, SEPARATELY FROM WHAT WE GRILLED HERE, WE CRUSHED THE CRAB,

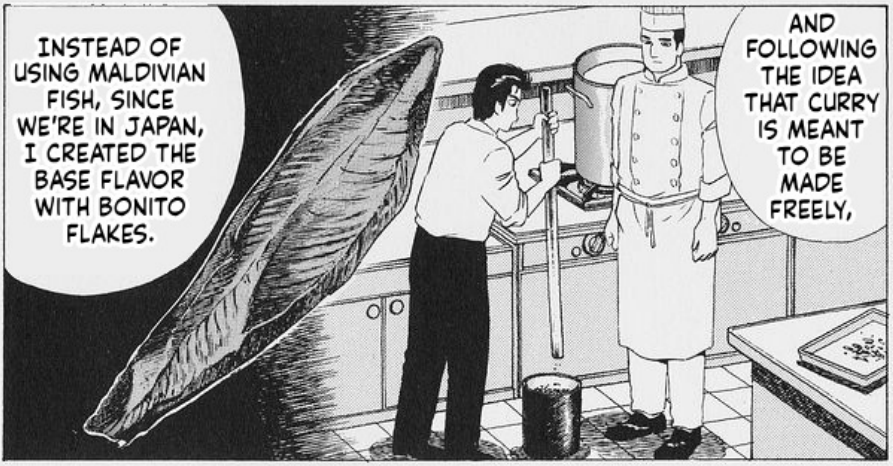
AND THE REASON WE USED MUD CRAB THIS TIME IS THAT I THOUGHT ITS RICH MEAT COULD STAND UP TO VARIOUS SPICES.
THAT'S RIGHT.


WE ADDED SPICES LIKE PEPPER, CINNAMON, AND RED CHILI, AND SIMMERED IT SLOWLY.
BASED ON THAT SOUP, WE ADDED TURMERIC, CUMIN, CORIANDER SEEDS, CARDAMOM, AND MACE,

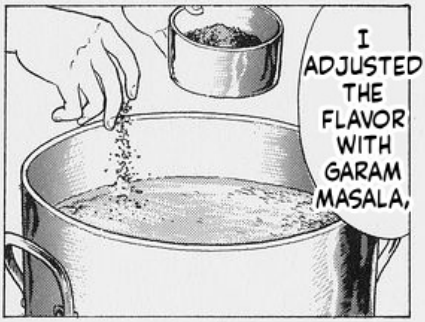
19

WE BROUGHT IN FRESHNESS WITH SEIRA (LEMONGRASS).


TO INFUSE THE FLAVOR AND GIVE IT STRENGTH.
WHAT'S DIFFERENT FROM USUAL IS THAT WE ADD A SPICE CALLED KALPINCHA, OR KARIPATA, USED IN SRI LANKA AND SOUTHERN INDIA AT THIS TIME.


INSTEAD OF USING MALDIVIAN FISH, SINCE WE'RE IN JAPAN, I CREATED THE BASE FLAVOR WITH BONITO FLAKES.
AND FOLLOWING THE IDEA THAT CURRY IS MEANT TO BE MADE FREELY,

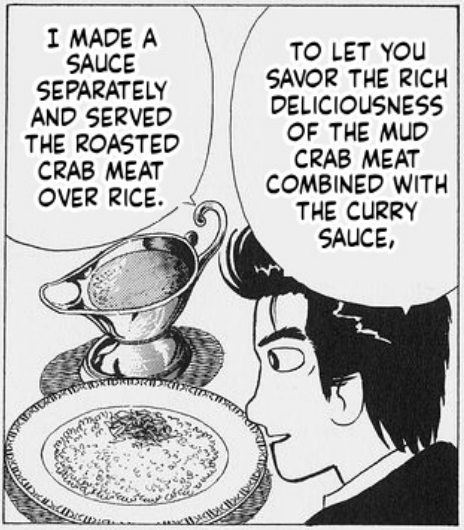
AND THIS IS THE FINISHED CURRY SAUCE.
I ADDED COCONUT MILK AT THE END,


I ADJUSTED THE FLAVOR WITH GARAM MASALA,

MM, THIS IS SPLENDID.

20

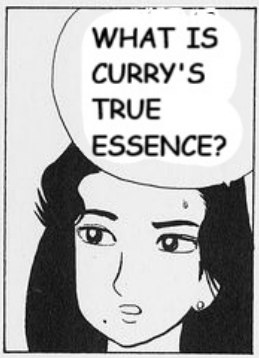
THE FLUFFY AND RICH FLAVOR OF THIS CURRY SAUCE IS SOMETHING EVEN A JAPANESE CUISINE LOVER LIKE ME CAN ENJOY!


I MADE A SAUCE SEPARATELY AND SERVED THE ROASTED CRAB MEAT OVER RICE.
TO LET YOU SAVOR THE RICH DELICIOUSNESS OF THE MUD CRAB MEAT COMBINED WITH THE CURRY SAUCE,

WOW! IT'S A HUGE HIT!
THIS IS TRULY A CURRY WITH AN INCREDIBLE FLAVOR I'VE NEVER TASTED BEFORE!
IT'S A NEW DISCOVERY OF DELICIOUSNESS!
AS FOR THE VARIETY OF AROMAS AND THE ELEMENTS OF FLAVOR,
.....
バン
YAMAOKA REALLY KNOWS HIS STUFF!
わはは
21
...BUT...
YAMAOKA HIT THE JACKPOT WITH THESE FLAVOR COMBOS!!!
IT SEEMS CHOOSING THE MUD CRAB WAS THE RIGHT DECISION.

.....
KAIBARA YUZAN CLEARLY KNEW ABOUT MALDIVES FISH...
IT SEEMS WE WERE THE ONLY ONES WHO THOUGHT IT WAS A SECRET WEAPON...
I SHALL SHOW YOU ITS ESSENCE.
WHAT IS CURRY, EXACTLY,
THEN PLEASE, NEXT, THE SUPREME CURRY.
VERY WELL...
22
WHAT WAS BROUGHT FROM INDIA...?!
WHAT WILL COME OUT, I WONDER...?

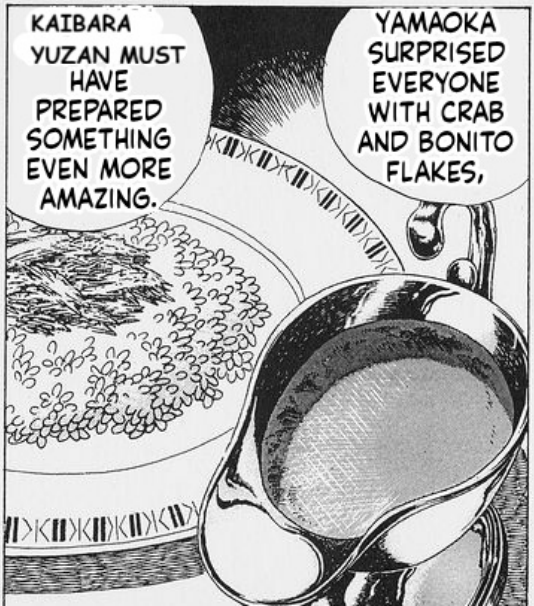
第1話
カレー勝負〈9〉


WHAT IS CURRY'S TRUE ESSENCE?

AS ALWAYS, HE HAS INCREDIBLE CONFIDENCE...

WITH INGREDIENTS WE NEVER EXPECTED...

HMPH...

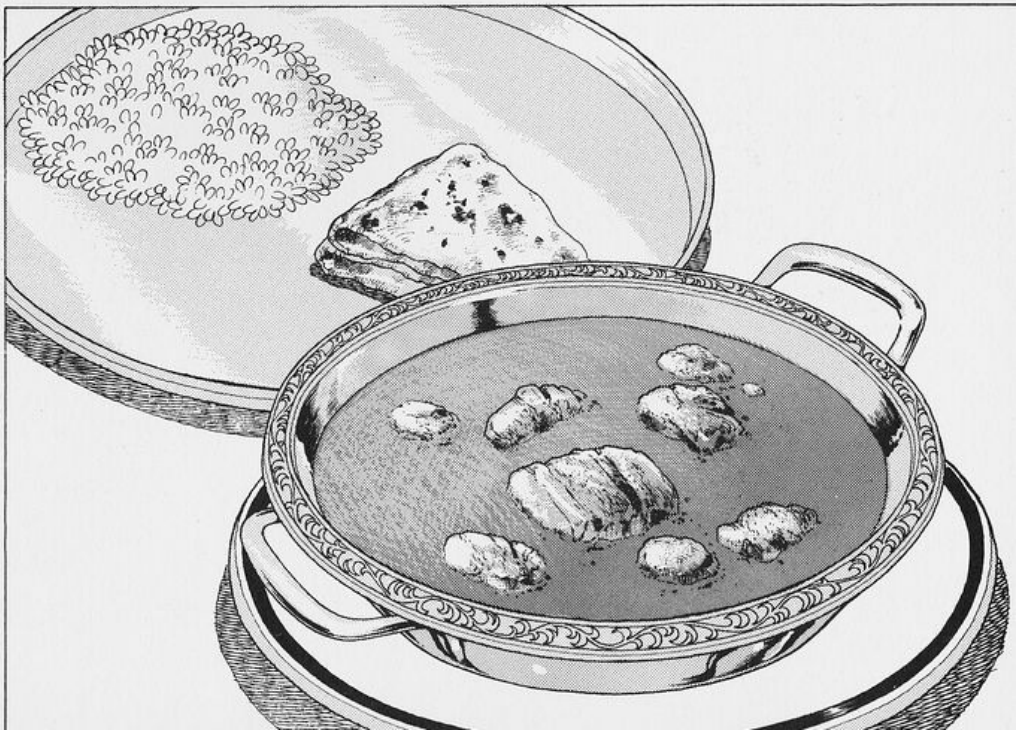

KAIBARA YUZAN MUST HAVE PREPARED SOMETHING EVEN MORE AMAZING.
YAMAOKA SURPRISED EVERYONE WITH CRAB AND BONITO FLAKES,

183 *TL NOTE: IT IS ILLEGAL TO CONSUME INDIAN ELEPHANT. THEY ARE AN ENDANGERD SPECIES PROTECTED BY INDIAN LAW (BOTH TODAY AND AT THE TIME THIS WAS WRITTEN).

HOW CAN YOU TOP IT?!
WELL. WHAT IS IT YUZAN?

I'M EXCITED, OR RATHER... WORRIED...

4

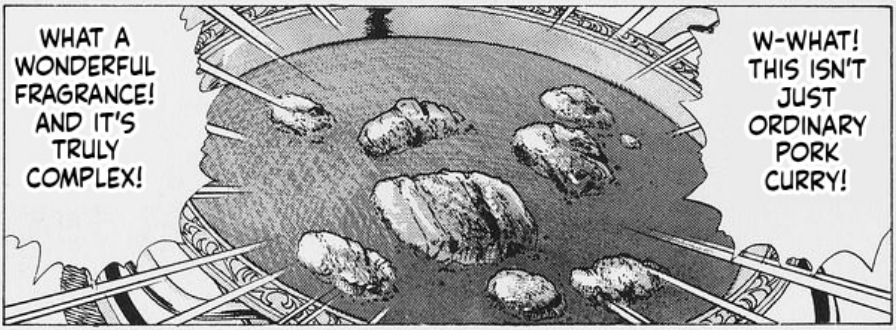


W-WHAT KIND OF MEAT COULD IT BE...?
IT LOOKS LIKE MEAT, BUT...
WHAT COULD THIS BE?
IS THIS THE MEAT THAT KAIBARA YUZAN WENT ALL THE WAY TO INDIA TO FETCH?
THIS IS... THIS IS...!
IT'S A PORK BELLY CURRY.
AS YOU ALL CAN SEE, THE SUPREME CURRY INGREDIENT IS PORK.
ニヤリ
I KNOW WHAT YOU MEANT.
I-I SEE...
WHAT DO YOU MEAN?

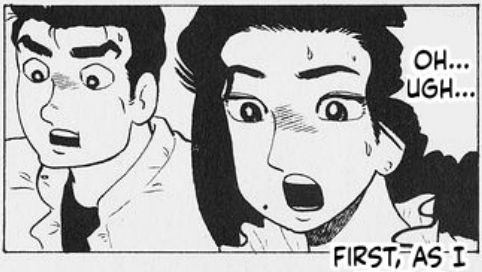
THIS IS THE SUPREME CURRY?
THEN IT'S THE SAME AS THE PORK CURRY FROM ANY RANDOM CURRY SHOP...!
IS IT PORK BELLY?
WHAT IS IT?
YOU CAN MAKE PORK CURRY WITHOUT EVEN GOING TO INDIA!
WELL, IT'S JUST INSULTING!
HAHAHA! HEY KOIZUMI, IT'S PORK CURRY!
THIS IS A SURPRISE!
IS THERE SOMETHING DIFFERENT COMPARED TO TOCHIKAWA'S PORK CURRY...?
6
TRY IT FIRST, PLEASE.

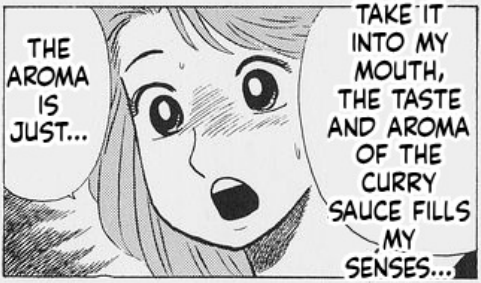
DELICIOUS!

OH... OH...
OH... OH...

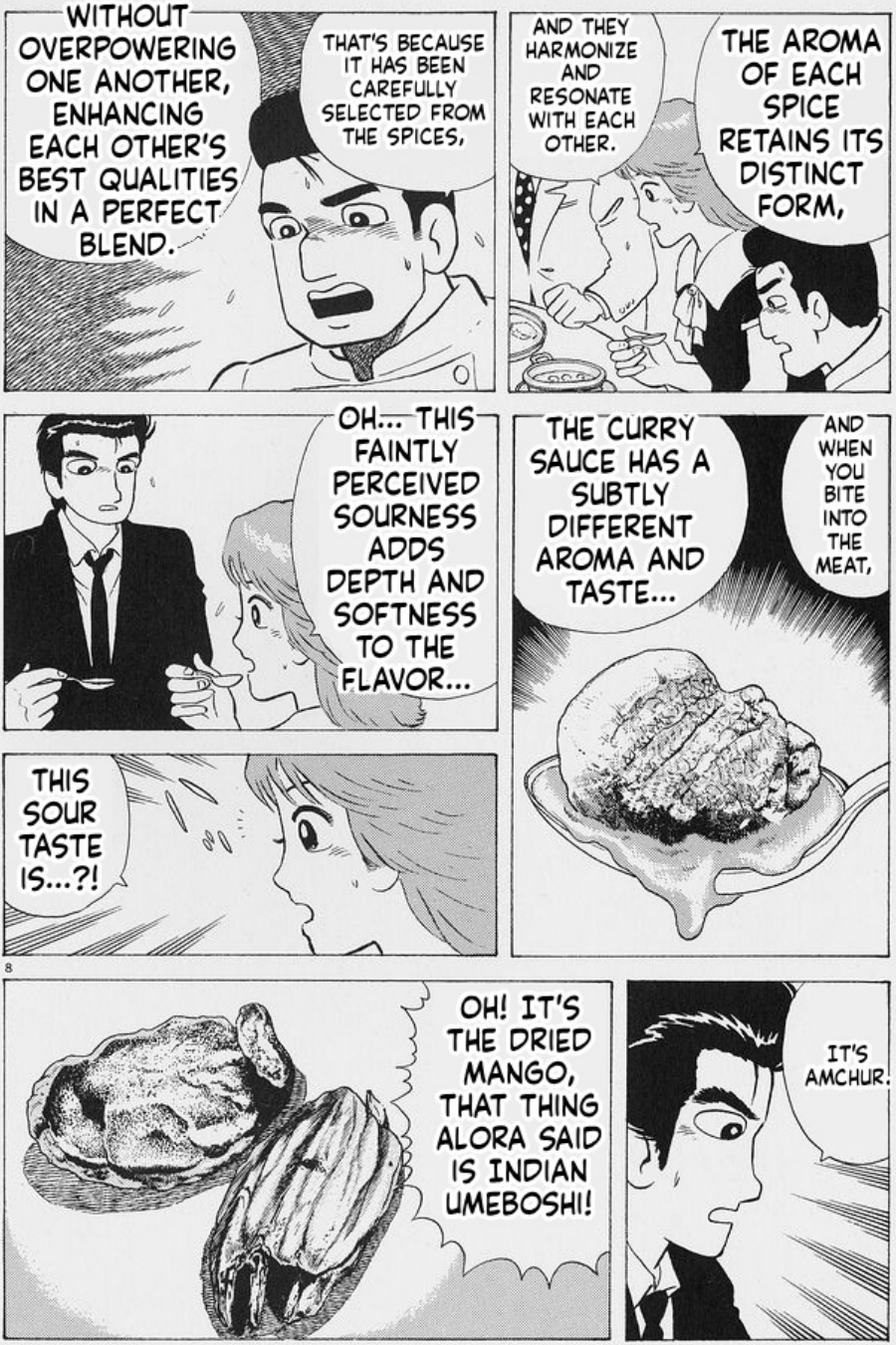

WHAT A WONDERFUL FRAGRANCE! AND IT'S TRULY COMPLEX!
W-WHAT! THIS ISN'T JUST ORDINARY PORK CURRY!

7


OH... UGH...

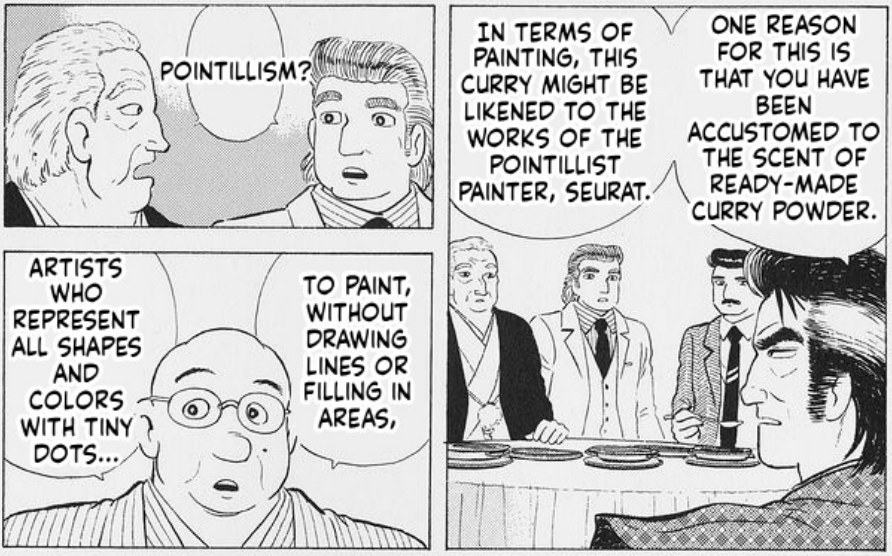

THE AROMA IS JUST...
FIRST, AS I TAKE IT INTO MY MOUTH, THE TASTE AND AROMA OF THE CURRY SAUCE FILLS MY SENSES...

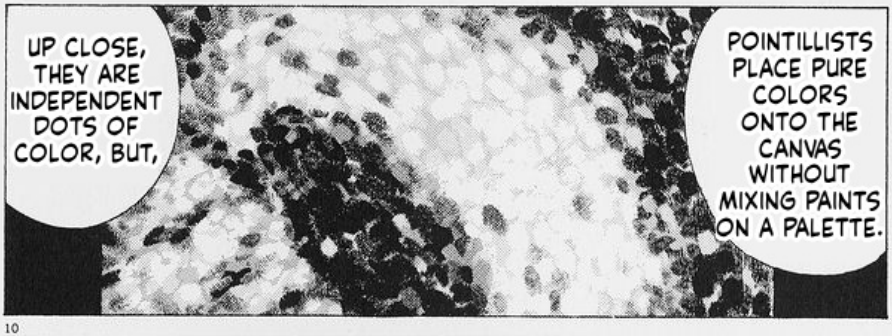
AS I TAKE A BITE OR TWO, FLAVORS AND AROMAS I'VE NEVER EXPERIENCED BEFORE...!
IT LOOKS LIKE AN ORDINARY PORK CURRY, BUT,


WITHOUT OVERPOWERING ONE ANOTHER, ENHANCING EACH OTHER'S BEST QUALITIES IN A PERFECT BLEND.
THAT'S BECAUSE IT HAS BEEN CAREFULLY SELECTED FROM THE SPICES,
AND THEY HARMONIZE AND RESONATE WITH EACH OTHER.
THE AROMA OF EACH SPICE RETAINS ITS DISTINCT FORM,
OH... THIS FAINTLY PERCEIVED SOURNESS ADDS DEPTH AND SOFTNESS TO THE FLAVOR...
THE CURRY SAUCE HAS A SUBTLY DIFFERENT AROMA AND TASTE...
AND WHEN YOU BITE INTO THE MEAT,
THIS SOUR TASTE IS...?!
8
OH! IT'S THE DRIED MANGO, THAT THING ALORA SAID IS INDIAN UMEBOSHI!
IT'S AMCHUR.

DELICIOUS!

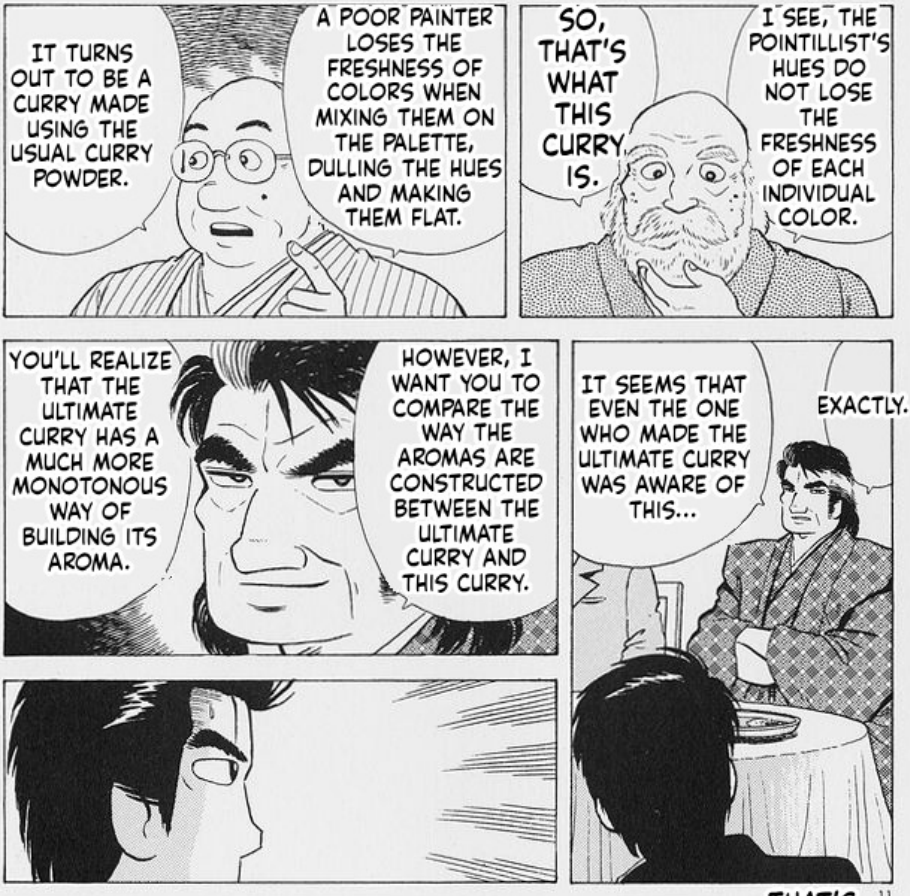
BONITO FLAKES AND DRIED MANGO IN CURRY, WHO WOULD HAVE THOUGHT!
KAIBARA YUZAN USES INDIAN DRIED MANGO POWDER, AMCHUR...!!
I'M SURPRISED! MR. YAMAOKA USED BONITO FLAKES INSPIRED BY SRI LANKAN MALDIVE FISH,
PLEASE REVEAL THE SECRET OF THIS CURRY'S FLAVOR.
MR. KAIBARA, EVERYONE SEEMS TO BE ITCHING WITH ANTICIPATION.
HO HO HO, WHEN YOU EAT IT WITH RICE, THE DELICIOUSNESS OF THE CURRY IS EVEN MORE PRONOUNCED!
I LOVE IT!
THIS WILL INVOLVE A DEEPER EXPLANATION SO THAT YOU ALL UNDERSTAND....
FIRST, LET ME EXPLAIN WHY THE AROMA OF THIS CURRY FEELS FRESH AND INTENSE TO YOU ALL.
9


POINTILLISM?
IN TERMS OF PAINTING, THIS CURRY MIGHT BE LIKENED TO THE WORKS OF THE POINTILLIST PAINTER, SEURAT.
ONE REASON FOR THIS IS THAT YOU HAVE BEEN ACCUSTOMED TO THE SCENT OF READY-MADE CURRY POWDER.
ARTISTS WHO REPRESENT ALL SHAPES AND COLORS WITH TINY DOTS...
TO PAINT, WITHOUT DRAWING LINES OR FILLING IN AREAS,

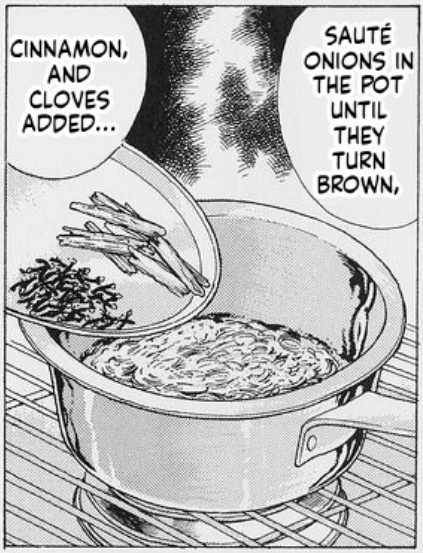

UP CLOSE, THEY ARE INDEPENDENT DOTS OF COLOR, BUT,
POINTILLISTS PLACE PURE COLORS ONTO THE CANVAS WITHOUT MIXING PAINTS ON A PALETTE.

10

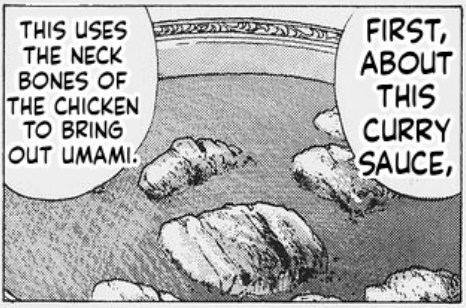
THIS HUE POSSESSES A VIVIDNESS THAT CANNOT BE ACHIEVED BY MIXING ON A PALETTE.
WHEN VIEWED FROM A DISTANCE, THEY HARMONIZE TO CREATE A SINGLE SHAPE AND HUE.
SEURAT'S 'YOUNG WOMAN POWDERING HERSELF' PART.


IT TURNS OUT TO BE A CURRY MADE USING THE USUAL CURRY POWDER.
A POOR PAINTER LOSES THE FRESHNESS OF COLORS WHEN MIXING THEM ON THE PALETTE, DULLING THE HUES AND MAKING THEM FLAT.
SO, THAT'S WHAT THIS CURRY IS.
I SEE, THE POINTILLIST'S HUES DO NOT LOSE THE FRESHNESS OF EACH INDIVIDUAL COLOR.
YOU'LL REALIZE THAT THE ULTIMATE CURRY HAS A MUCH MORE MONOTONOUS WAY OF BUILDING ITS AROMA.
HOWEVER, I WANT YOU TO COMPARE THE WAY THE AROMAS ARE CONSTRUCTED BETWEEN THE ULTIMATE CURRY AND THIS CURRY.
IT SEEMS THAT EVEN THE ONE WHO MADE THE ULTIMATE CURRY WAS AWARE OF THIS...
EXACTLY.
THE ULTIMATE CURRY IS LIKE A SINGLE-STORY HOUSE...
WELL, IF WE CONSIDER THE SUPREME CURRY AS A THREE-STORY HOUSE,
HOWEVER, COMPARED TO THE SUPREME CURRY, IT LACKS THICKNESS OR DEPTH...
THAT'S RIGHT, THE ULTIMATE CURRY WAS INDEED VERY VIVID, BUT,
11

THAT CERTAINLY...;
NOW THAT YOU MENTION IT, THE SUPREME CURRY FEELS LIKE ITS FRAGRANCE AND TASTE ARE LAYERED IN MULTIPLE WAYS.


SAUTÉ ONIONS IN THE POT UNTIL THEY TURN BROWN,
CINNAMON, AND CLOVES ADDED...

NOW, LET ME EXPLAIN HOW THIS LAYERED FLAVOR AND AROMA WAS ACHIEVED.

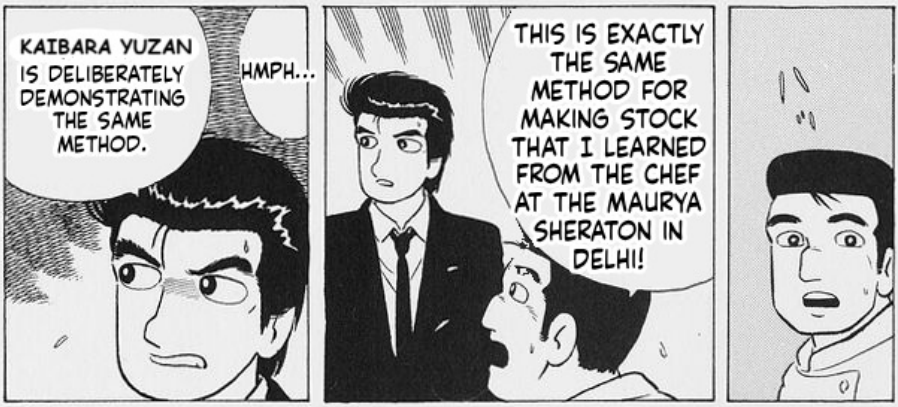

FIRST, ABOUT THIS CURRY SAUCE,
THIS USES THE NECK BONES OF THE CHICKEN TO BRING OUT UMAMI.

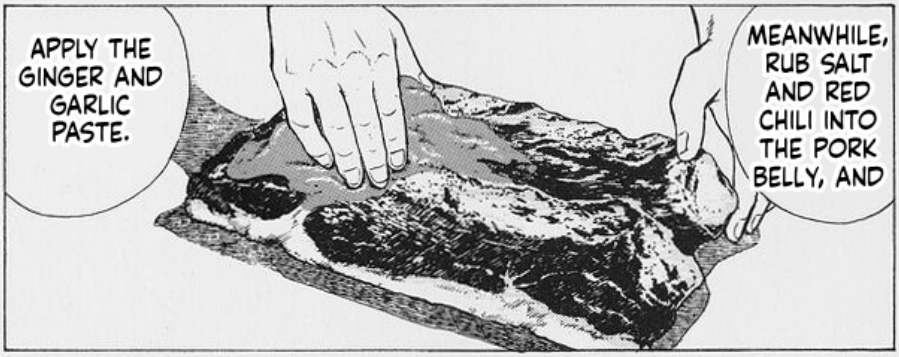
12

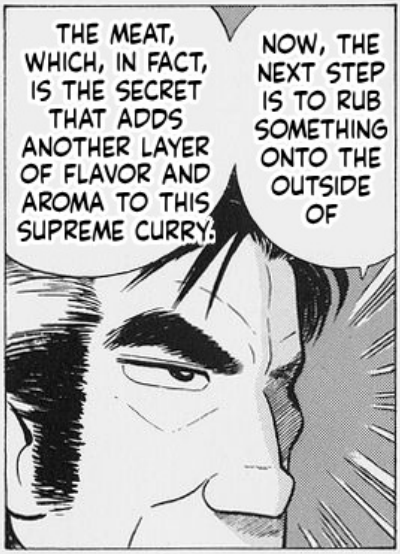
THEN, ADD PLENTY OF YOGURT AND SIMMER IT SLOWLY.
ALONG WITH CARDAMOM, MACE, AND RED CHILI PEPPERS,

ADD PLENTY OF A PASTE MADE FROM GRATED GARLIC AND GINGER,
NOW, ADD THE CHICKEN NECKS.

DELICIOUS!







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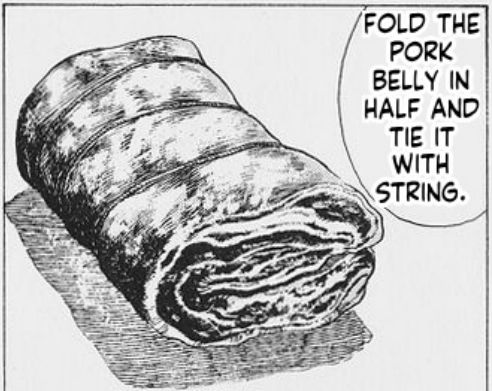
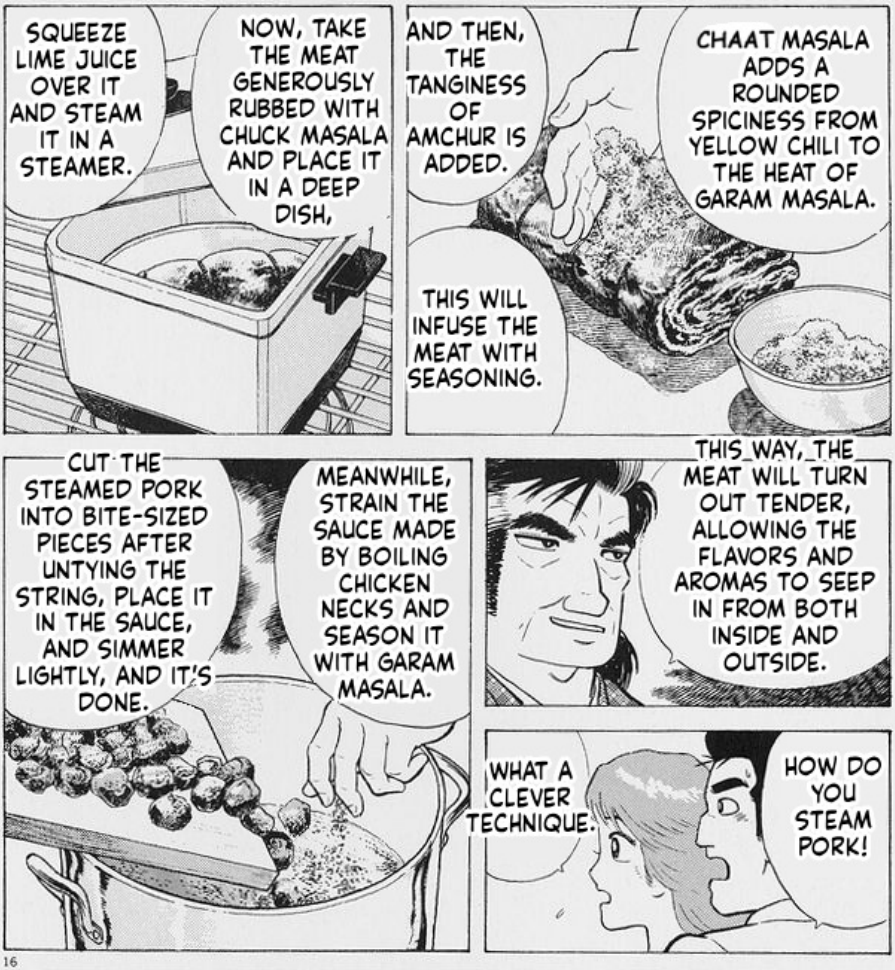


KAIBARA WENT ALL THE WAY TO INDIA TO GET IT...
THE SECRET IS...
WHAT ON EARTH...!
THE ULTIMATE CURRY SECRET!?
IT'S A MIXTURE OF SPICES GROUND INTO A POWDER, RESEMBLING CURRY POWDER, BUT THIS IS NOT THE MAIN INGREDIENT; IT'S USED TO ADJUST THE AROMA.
NOW, THE INSPIRATION FOR THE BRITISH TO CREATE CURRY POWDER CAME FROM INDIAN GARAM MASALA.
CHAAT MASALA!
WHAT I BROUGHT BACK FROM INDIA IS,
THERE ARE MANY TYPES CREATED BY BLENDING SPICES.
AND MASALA IS NOT JUST GARAM MASALA,
CHAAT MASALA?!

DELICIOUS!

THAT'S BECAUSE THE BEST SPICES SIMPLY CAN'T BE FOUND IN JAPAN.
THIS CHAAT MASALA WAS MADE FOR ME BY THE CHEF AT THE MAURYA SHERATON.
AND TO HAVE IT BLENDED TO MY TASTE, I NEEDED TO BE THERE MYSELF.
YOU WENT ALL THE WAY TO INDIA JUST TO GET A TYPE OF MASALA...!
WHAT EVEN IS CHAAT MASALA?!
SO, WHAT EXACTLY IS THIS CHAAT MASALA?
WELL, I MUST SAY, I ADMIRE YOUR ENTHUSIASM.
A PERSON OF YOUR CALIBER, GOING ALL THE WAY TO INDIA FOR THAT!
15
THE MASALA WITH AMCHUR IN IT IS CHAAT MASALA!
THEN I ADDED CUMIN AND YELLOW CHILI POWDER,
FIRST AND FOREMOST, IT'S THE CHEF'S GARAM MASALA.
AND IT'S THE ONE THAT HAS AMCHUR POWDER ADDED.

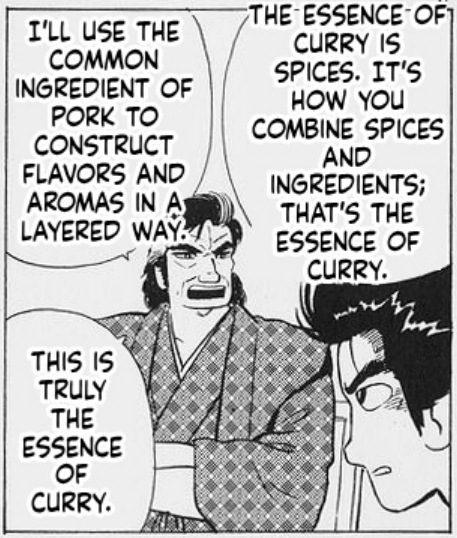

SQUEEZE LIME JUICE OVER IT AND STEAM IT IN A STEAMER.
NOW, TAKE THE MEAT GENEROUSLY RUBBED WITH CHUCK MASALA AND PLACE IT IN A DEEP DISH,
AND THEN, THE TANGINESS OF AMCHUR IS ADDED.
CHAAT MASALA ADDS A ROUNDED SPICINESS FROM YELLOW CHILI TO THE HEAT OF GARAM MASALA.
THIS WILL INFUSE THE MEAT WITH SEASONING.
CUT THE STEAMED PORK INTO BITE-SIZED PIECES AFTER UNTYING THE STRING, PLACE IT IN THE SAUCE, AND SIMMER LIGHTLY, AND IT'S DONE.
MEANWHILE, STRAIN THE SAUCE MADE BY BOILING CHICKEN NECKS AND SEASON IT WITH GARAM MASALA.
THIS WAY, THE MEAT WILL TURN OUT TENDER, ALLOWING THE FLAVORS AND AROMAS TO SEEP IN FROM BOTH INSIDE AND OUTSIDE.
WHAT A CLEVER TECHNIQUE.
HOW DO YOU STEAM PORK!
16
THE STRUCTURE OF THIS SUPREME CURRY'S AROMA IS LAYERED IN THREE TIERS.
IT IS GARAM MASALA THAT HARMONIZES THIS GROUP OF SPICES NEATLY, ALONG
THE INDEPENDENT GROUP OF RAW SPICES.
WITH THE SEASONING OF CHAAT MASALA.
NOW, DO YOU UNDERSTAND?

DELICIOUS!

UGH...
AT FIRST, I WAS INSPIRED BY ALOLA'S CURRY...
I... I'M DEFEATED...
NOW I UNDERSTAND WHY THE AROMA AND FLAVOR ARE LAYERED!
THAT CAN'T BE RIGHT!
IS IT USING UNUSUAL INGREDIENTS?! USING CRAB INSTEAD OF PORK, INSTEAD OF BEEF?!
WHAT IS THE ESSENCE OF CURRY?!

HI

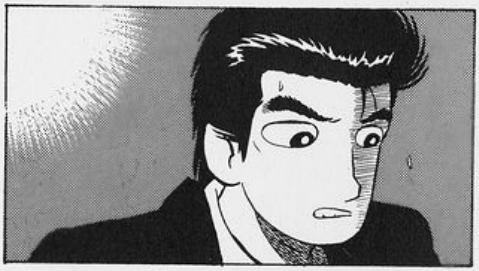
I'VE BEEN PERCEIVING THE AROMA IN A FLAT AND SIMPLE MANNER...
I'VE LOST...

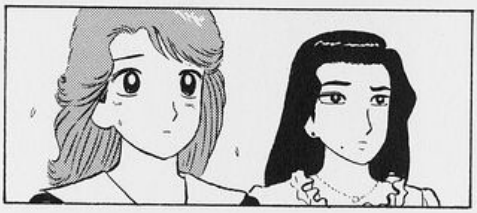

I'LL USE THE COMMON INGREDIENT OF PORK TO CONSTRUCT FLAVORS AND AROMAS IN A LAYERED WAY.
THE ESSENCE OF CURRY IS SPICES. IT'S HOW YOU COMBINE SPICES AND INGREDIENTS; THAT'S THE ESSENCE OF CURRY.
THIS IS TRULY THE ESSENCE OF CURRY.

!
NO, I DON'T THINK THAT'S THE CASE.
.....
YAMAOKA'S
HMM... YUZAN'S CURRY IS GOOD, BUT I WONDER WHAT WOULD HAPPEN IF SEAFOOD WERE USED?
IT MIGHT NOT SUIT OUR JAPANESE TASTES.
SIMPLICITY HAS ITS OWN CHARM.
IS CERTAINLY SIMPLER COMPARED TO KAIBARA'S. BUT,
18
SOMETHING FEELS OFF...
COULD IT BE?!
WHAT DO YOU MEAN?
BUT THERE IS BEAUTY IN JAPANESE PAINTINGS AS WELL.
WHEN COMPARED TO THE SUPREME CURRY THAT RESEMBLES A POINTILLIST PAINTING, THE ULTIMATE CURRY SEEMS TO TAKE ON A JAPANESE PAINTING STYLE,

THEREFORE, THIS TIME WE DECLARE IT A DRAW!
わ
あ
BOTH ARE TRULY WONDERFUL, AND I CAN'T PICK A WINNER.
THE ULTIMATE CURRY HAS TAUGHT US A NEW FLAVOR OF CURRY BASED ON A WONDERFULLY FREE IDEA.
ON THE OTHER HAND, THE SUPREME CURRY HAS SHOWN US WHAT THE ESSENCE OF CURRY REALLY IS.
IT WAS A FANTASTIC MATCH, YAMAOKA.
YAY!
YAMAOKA!
カラ
YAMAOKA, YOU SHOULD BE SATISFIED.
U... UH-HUH.

WHO THE REAL WINNER IS THIS TIME, YOU SHOULD KNOW.
YOU STILL HAVEN'T MASTERED THE USE OF SPICES.
THE CRAB CURRY WAS JUST POPULAR WITH THE MASSES!





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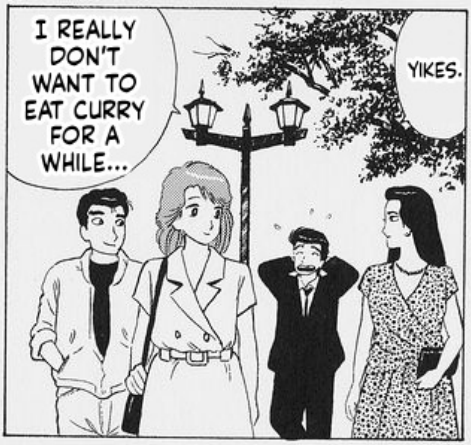
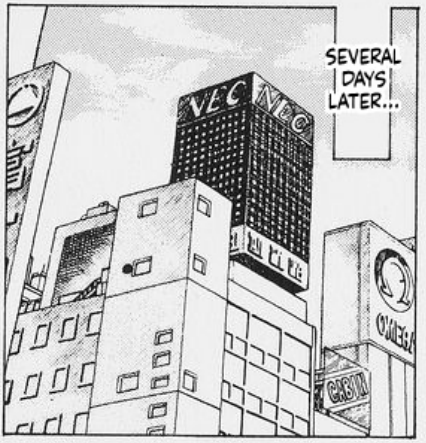

I REALLY DON'T WANT TO EAT CURRY FOR A WHILE...
YIKES.


SEVERAL DAYS LATER...
NEC
NEC
OMEGA

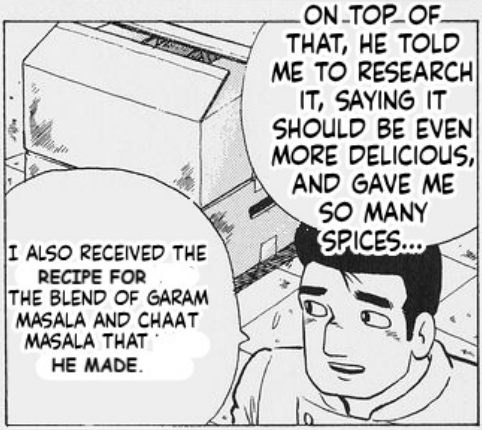
カレーショップ
マイダス王
当分の間休業致します

NO WAY!
TOCHIKAWA-SAN SAID HE MADE A PORK CURRY HE'S PROUD OF, AND INVITED US TO COME EAT.

WAS HE AN ASSHOLE TO YOU AGAIN?!
YUUZAN KAIBARA CAME TO EAT?!

I WONDER IF SOMETHING ELSE HAPPENED...
IT'S STILL CLOSED.

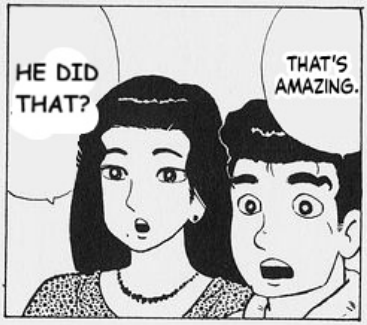
ポカ


ON TOP OF THAT, HE TOLD ME TO RESEARCH IT, SAYING IT SHOULD BE EVEN MORE DELICIOUS, AND GAVE ME SO MANY SPICES...
I ALSO RECEIVED THE RECIPE FOR THE BLEND OF GARAM MASALA AND CHAAT MASALA THAT HE MADE.

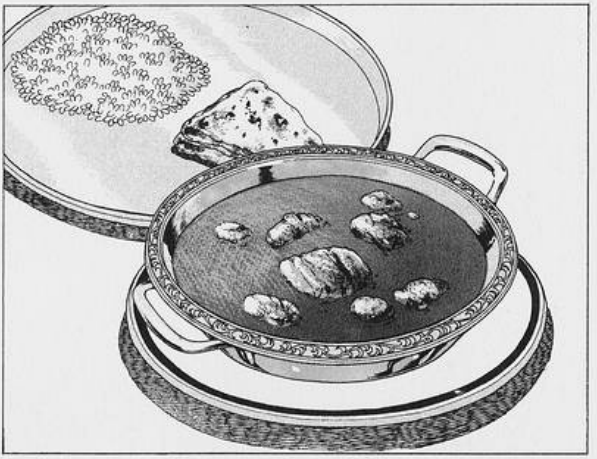
QUITE THE OPPOSITE, HE PRAISED THE PORK CURRY VERY HIGHLY...

21

EH?



'OISHINBO' VOLUME 24 - THE END



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